

Amerykańska pszenica

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **52**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **35 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (57.5%)	85 %	4
Grain	Pilznieński	1.5 kg (34.5%)	81 %	4
Grain	Płatki pszeniczne	0.35 kg (8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	60 min	10 %
Boil	Centennial	20 g	10 min	10.5 %
Whirlpool	Centennial	20 g	30 min	10.5 %
Whirlpool	Citra	20 g	30 min	12 %