

Amerykańska pszenica

- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 3 kg (60%) | 85 % | 4 |
| Grain | Strzegom Pilzneński Lager | 1.5 kg (30%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10%) | 79 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Mosaic | 40 g | 5 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 1 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale | Dry | 11 g | fermentis |