

# Amerykańska Pszenica nr.27

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.6%)	80 %	4
Grain	Strzegom Pszeniczny	2.7 kg (47.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	45 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US-05	Wheat	Liquid	10 ml	Fermentum Mobile

## Notes

- citra podczas chłodzenia przy 80 c - 35 g na około 30 min  
amarillo podczas chłodzenia przy 60 c -15 g do schłodzenia  
*Jun 2, 2018, 1:13 PM*