

# Amerykańskie Pszeniczne

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **21**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (55.6%)	82 %	4
Grain	Viking Wheat Malt	1 kg (37%)	83 %	5
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	8 g	60 min	10.5 %
Boil	Tradition	5 g	15 min	5.5 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Dry Hop	Tradition	8 g	3 day(s)	5.5 %
Dry Hop	Citra	10 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Uzyskano 8 litów brzeczki o ekstrakcie początkowym 14 BLG  
28.03.2019 - dodano chmiel Tradition na zimno podczas fermentacji cichej.  
29.03.2019 - dodano chmiel Citra na zimno podczas fermentacji cichej.

Cold crush - 3 dni  
02.04.2019 - zabutelkowano 23 x 0.33 poj. z użyciem glukozy (miarka).  
Ekstrakt końcowy 2,5 BLG  
*Mar 4, 2019, 11:59 AM*