

#B006 PSZENICA AMERICAN

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Vienna Malt	1 kg (16.7%)	79 %	7
Grain	Pilznieński	2 kg (33.3%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Simcoe	10 g	0 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Liquid	300 ml	home

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	---
Water Agent	kwas mlekowy	2 g	Mash	---