

# PszeAmerykańskie

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1 kg (50%)	85 %	5
Grain	Briess - Pale Ale Malt	1 kg (50%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	10 min	10 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	5 g	10 min	12 %