

Pszenica po amerykańsku

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	5
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12 %
Boil	Oktawia	25 g	15 min	9 %
Aroma (end of boil)	Oktawia	25 g	1 min	9.5 %
Aroma (end of boil)	Centennial	25 g	1 min	8.3 %
Dry Hop	Oktawia	50 g	3 day(s)	9.5 %
Dry Hop	Centennial	25 g	3 day(s)	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	180 ml	Fermentumobile

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Siarczan wapnia	3 g	Boil	60 min
Water Agent	Chlorek wapnia	2 g	Boil	60 min
Herb	Kolendra	10 g	Boil	15 min
Fining	Whirlfloc T	1 g	Boil	15 min

Notes

- Woda z Biedry 1
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