

ameryka pszeniczne

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (48.9%)	80 %	4
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Pszenica niesłodowana	1.3 kg (28.9%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	60 min	7.3 %
Boil	Sybilla	8 g	20 min	5.7 %
Boil	Cascade PL	20 g	20 min	7.3 %

Yeasts

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