

# Amerykańska pszenica

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **52**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **35 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny        | 2.5 kg (57.5%) | 85 %  | 4   |
| Grain | Pilzneński        | 1.5 kg (34.5%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.35 kg (8%)   | 60 %  | 3   |

## Hops

| Use for   | Name        | Amount | Time   | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil      | Sorachi Ace | 20 g   | 60 min | 10 %       |
| Boil      | Centennial  | 20 g   | 10 min | 10.5 %     |
| Whirlpool | Centennial  | 20 g   | 30 min | 10.5 %     |
| Whirlpool | Citra       | 20 g   | 30 min | 12 %       |