

amerykanska pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **6.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5.8 liter(s)**
- Total mash volume **8.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **5.8 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **11.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	1 kg (43.5%)	85 %	14
Grain	Strzegom Pilzneński	1 kg (43.5%)	80 %	4
Grain	Cara Gold Castlemalting	0.05 kg (2.2%)	78 %	120
Grain	Oats, Flaked	0.25 kg (10.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	8 g	40 min	11.09 %
Boil	Azacca	10 g	5 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis