

## #22 Amerykańska Pszenica

- Gravity **11.7 BLG**
- ABV ---
- IBU **38**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount      | Yield  | EBC |
|-------|-----------------------------|-------------|--------|-----|
| Grain | Strzegom pszeniczny         | 2 kg (40%)  | 81 %   | 6   |
| Grain | Strzegom Pilzneński         | 2 kg (40%)  | 80 %   | 4   |
| Grain | Strzegom Monachijski typ I  | 0.3 kg (6%) | 79 %   | 16  |
| Grain | Carahell                    | 0.1 kg (2%) | 77 %   | 26  |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (4%) | 81 %   | 53  |
| Grain | Rye, Flaked                 | 0.4 kg (8%) | 78.3 % | 4   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Magnum                 | 15 g   | 60 min | 11 %       |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 20 min | 15.3 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 10 min | 15.3 %     |
| Aroma (end of boil) | Centennial             | 10 g   | 10 min | 10.5 %     |
| Aroma (end of boil) | Citra                  | 10 g   | 10 min | 13 %       |
| Whirlpool           | Amarillo               | 10 g   | 0 min  | 9.5 %      |
| Whirlpool           | Centennial             | 10 g   | 0 min  | 10.5 %     |
| Whirlpool           | Citra                  | 20 g   | 0 min  | 13 %       |

|           |                        |      |           |        |
|-----------|------------------------|------|-----------|--------|
| Whirlpool | Columbus/Tomahawk/Zeus | 20 g | 0 min     | 15.3 % |
| Dry Hop   | Citra                  | 30 g | 10 day(s) | 13 %   |
| Dry Hop   | Columbus/Tomahawk/Zeus | 30 g | 10 day(s) | 15.3 % |

## Yeasts

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