

# Amerykańska Pszenica

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount     | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pszeniczny  | 2 kg (50%) | 85 %  | 4   |
| Grain | Pilznieński | 2 kg (50%) | 81 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 10 g   | 20 min | 13.2 %     |
| Whirlpool | Simcoe | 40 g   | 10 min | 13.2 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type        | Name           | Amount | Use for | Time |
|-------------|----------------|--------|---------|------|
| Water Agent | kwas fosforowy | 1 g    | Mash    | ---  |