Amerykańska pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **22**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.85 kg *(52.8%)*	85 %	4
Grain	Pilzneński	2.15 kg *(39.8%)*	81 %	4
Grain	Strzegom pszenica prażona	0.4 kg *(7.4%)*	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	25 g	10 min	13 %
Aroma (end of boil)	Centennial	25 g	10 min	10.5 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

Yeasts

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