

Amerykańska Pszenica

- Gravity **11 BLG**
- ABV ---
- IBU **23**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **8 %**
- Size with trub loss **27.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **25.2 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.9 kg (37.3%) | 80 % | 7 |
| Grain | Viking Wheat Malt | 1.9 kg (37.3%) | 83 % | 5 |
| Grain | Abbey Castle | 0.2 kg (3.9%) | 80 % | 45 |
| Grain | Wheat, Flaked | 0.4 kg (7.8%) | 77 % | 4 |
| Grain | Rice, Flaked | 0.3 kg (5.9%) | 70 % | 2 |
| Grain | Barley, Flaked | 0.1 kg (2%) | 70 % | 4 |
| Adjunct | Rice Hulls | 0.3 kg (5.9%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 4.5 % |
| Boil | Yellow Sub | 18 g | 60 min | 6.4 % |
| Aroma (end of boil) | Yellow Sub | 32 g | 1 min | 6.4 % |
| Whirlpool | Centennial | 30 g | --- | 10.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |