

Amerykańska Pszenica #2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **35.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | CHÂTEAU Wheat Blanc | 4.5 kg (47.4%) | --- % | 4.75 |
| Grain | Viking Pilsner malt | 4.5 kg (47.4%) | 82 % | 4 |
| Grain | Viking Caramel Sweet | 0.5 kg (5.3%) | --- % | 67.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Amarillo | 25 g | 20 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 0 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US | Ale | Dry | 28 g | --- |