

## Amerykanska pszenica 2

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**

### Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.1 kg (27.2%)	90 %	6
Grain	Briess - Wheat Malt, White	2 kg (49.4%)	90 %	5
Grain	Briess - Pilsen Malt	0.95 kg (23.5%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	15 g	50 min	7.1 %
Boil	Amarillo	20 g	50 min	8.6 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Amarillo	20 g	10 min	8.6 %
Aroma (end of boil)	Mandarina Bavaria	15 g	10 min	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	bitter orange peel	10 g	Boil	5 min