

Amerykańska Pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **7 %**
- Size with trub loss **35.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **44.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Castle malting wheat blanc | 4.5 kg (54.2%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 3.5 kg (42.2%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.2 kg (2.4%) | 75 % | 59 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Citra | 20 g | 20 min | 12 % |
| Dry Hop | Citra | 45 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------|
| fm 50 | Ale | Liquid | 30 ml | Fermentis |