

# 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