

## Amerykańska Pszenica #3

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- Gravity **11.7 BLG**
- ABV ---
- IBU **31**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	6
Grain	Strzegom Pszeniczny	3 kg (54.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	50 min	14.2 %
Boil	Vic Secret	15 g	10 min	16.3 %
Boil	Citra	25 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---