

## Amerykańska Pszenica #3

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (62.5%)	85 %	4
Grain	Weyermann - Pilsner Malt	3 kg (37.5%)	81 %	3.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	15 min	8.3 %
Boil	Simcoe	15 g	10 min	14.5 %
Boil	Citra	25 g	5 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	28 g	Fermentis