

## 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  |