

Amerykańska Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilzneński | 2 kg (46.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (46.5%) | 85 % | 4 |
| Grain | Monachijski | 0.3 kg (7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 70 min | 15.5 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |
| Aroma (end of boil) | Centennial | 10 g | 2 min | 10.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 2 min | 9.5 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |