

Amerykańska pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	1.3 kg (43.3%)	81 %	6
Grain	Viking red active	0.2 kg (6.7%)	79 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	5 g	60 min	10 %
Boil	Marynka	5 g	60 min	8 %
Boil	Centennial	5 g	10 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Wheat	Dry	11.5 g	---