

# Amerykańska Pszenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 2.3 kg (50%) | 85 %  | 4   |
| Grain | Pilzneński | 2.3 kg (50%) | 81 %  | 4   |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Citra  | 15 g   | 60 min   | 12.9 %     |
| Boil    | Mosaic | 15 g   | 20 min   | 7.8 %      |
| Boil    | Citra  | 20 g   | 5 min    | 12.9 %     |
| Dry Hop | Mosaic | 30 g   | 4 day(s) | 10 %       |
| Dry Hop | Simcoe | 20 g   | 4 day(s) | 13.2 %     |

## Yeasts

| Name                           | Type  | Form  | Amount | Laboratory |
|--------------------------------|-------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Wheat | Slant | 80 ml  | ---        |