

Amerykańska pszenica

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **3.8**
- 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 **27 %/h**
- Boil size **32.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

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

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|--------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (50%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.2 kg (44%) | 80 % | 6 |
| Adjunct | Pszenica niesłodowana | 0.3 kg (6%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 11.7 % |
| Boil | Centennial | 20 g | 5 min | 9.5 % |
| Boil | Citra | 20 g | 5 min | 12.6 % |
| Whirlpool | Strata | 20 g | 10 min | 13.6 % |
| Whirlpool | Citra | 10 g | 10 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|-------------|
| Wyeast - Kolsch | Ale | Slant | 200 ml | Wyeast Labs |