

# Amerykański Pszen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.7 kg (55.2%)	85 %	4
Grain	Briess - Pale Ale Malt	3 kg (44.8%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Horizon	40 g	10 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis