

# Amerykańskie Pszeniczne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (53.6%)	80 %	5
Grain	Viking Wheat Malt	1.3 kg (46.4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	5 g	60 min	6.9 %
Boil	Galaxy	5 g	15 min	13.6 %
Aroma (end of boil)	Cascade	10 g	0 min	6.9 %
Aroma (end of boil)	Galaxy	5 g	8 min	13.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	2 g	Boil	15 min
Other	Łuska ryżowa	50 g	Mash	---