

# Pszenica z Ameryki

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **49**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Castle Pale Ale	1 kg (16.7%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	15 g	50 min	13 %
Boil	Citra	15 g	30 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Sabro	20 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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