

## #Sowa 34 - Amerykańska Pszenica 2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **6.3**
- 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 **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Strzegom pszenica prażona	0.5 kg (9.1%)	70 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	9.5 %
Boil	Sabro	15 g	30 min	15 %
Boil	Lemon drop	30 g	30 min	4.6 %
Boil	Lemon drop	30 g	10 min	5.3 %
Boil	Citra	25 g	5 min	12 %

### Yeasts

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