

# Weselna Amerykańska Pszenica

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **40 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **65C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (49.5%)	80 %	5
Grain	Viking Wheat Malt	2.2 kg (47.3%)	83 %	5
Grain	Strzegom Karmel 150	0.15 kg (3.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Amarillo	30 g	---	9.5 %
Dry Hop	Centennial	30 g	---	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	Safale
Safale S-04	Ale	Dry	11.5 g	Safale