

## #2 Amerykańska Pszenica

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- Gravity **14.5 BLG**
- ABV ---
- IBU **29**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Amarillo	20 g	15 min	8.8 %
Boil	Citra	35 g	0 min	13.5 %

### Yeasts

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

### Notes

- Rozcieńczyć do 13 BLG.  
*Dec 18, 2016, 7:34 PM*