

#22 Amerykańska Pszenica

- Gravity **11.7 BLG**
- ABV ---
- IBU **38**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2 kg (40%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (6%)	79 %	16
Grain	Carahell	0.1 kg (2%)	77 %	26
Grain	Weyermann - Melanoiden Malt	0.2 kg (4%)	81 %	53
Grain	Rye, Flaked	0.4 kg (8%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	11 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.3 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	10 min	15.3 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %
Aroma (end of boil)	Citra	10 g	10 min	13 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Whirlpool	Citra	20 g	0 min	13 %

Whirlpool	Columbus/Tomahawk/Zeus	20 g	0 min	15.3 %
Dry Hop	Citra	30 g	10 day(s)	13 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	10 day(s)	15.3 %

Yeasts

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