

## #69 Amerykańska Pszenica v.2 (gorzka porażka)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **74**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **20.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (41.4%)	81 %	4
Grain	Pszeniczny	1.4 kg (48.3%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.9%)	60 %	3
Grain	Bestmalz Red X	0.1 kg (3.4%)	79 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Boil	Citra	5 g	30 min	12 %
Boil	Ekuanot	5 g	30 min	14 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Simcoe	5 g	30 min	13.2 %
Boil	Citra	5 g	0 min	12 %
Boil	Ekuanot	5 g	0 min	14 %
Boil	Mosaic	5 g	0 min	10 %
Boil	Simcoe	5 g	0 min	13.2 %
Whirlpool	Citra	10 g	15 min	12 %
Whirlpool	Ekuanot	10 g	15 min	14 %
Whirlpool	Mosaic	10 g	15 min	10 %
Whirlpool	Simcoe	10 g	15 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Lager	Dry	11 g	Mangrove Jack's

## Notes

- FG 1.4  
*Sep 9, 2022, 8:34 PM*