

## #7 Amerykańska Pszenica

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (49.4%) | 80 %   | 4   |
| Grain | Strzegom Pszeniczny | 2.2 kg (49.4%) | 81 %   | 6   |
| Grain | Acid Malt           | 0.05 kg (1.1%) | 58.7 % | 6   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Oktawia  | 8 g    | 60 min   | 8.3 %      |
| Boil                | Amarillo | 8 g    | 60 min   | 9.2 %      |
| Boil                | Oktawia  | 8 g    | 15 min   | 8.3 %      |
| Boil                | Amarillo | 8 g    | 15 min   | 9.2 %      |
| Aroma (end of boil) | Oktawia  | 9 g    | 0 min    | 8.3 %      |
| Aroma (end of boil) | Amarillo | 9 g    | 0 min    | 9.2 %      |
| Dry Hop             | Oktawia  | 25 g   | 5 day(s) | 8.3 %      |
| Dry Hop             | Amarillo | 25 g   | 5 day(s) | 9.2 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|