

Amerykancka pszenica

- Gravity **11.7 BLG**
- ABV ---
- IBU **24**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **68 C**, Time **50 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (55.6%) | 79 % | 6 |
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 55 min | 10.5 % |
| Boil | Citra | 10 g | 15 min | 13.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 2 min | 2.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |