

## Amerykańska Pszenica #2

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- Gravity **11.4 BLG**
- ABV ---
- IBU **24**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3 kg (60%)	80 %	4
Grain	Strzegom pszeniczny	2 kg (40%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	15 min	6 %
Boil	Summit	20 g	15 min	13.4 %
Boil	vic secret	25 g	1 min	16.3 %

### Yeasts

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