

## Amerykańska Pszenica #2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **51**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **35.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	CHÂTEAU Wheat Blanc	4.5 kg (47.4%)	--- %	4.75
Grain	Viking Pilsner malt	4.5 kg (47.4%)	82 %	4
Grain	Viking Caramel Sweet	0.5 kg (5.3%)	--- %	67.5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Amarillo	25 g	20 min	9.5 %
Dry Hop	Amarillo	50 g	0 day(s)	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US	Ale	Dry	28 g	---