

Amerykańska pszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **25.3 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (47.8%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 3.3 kg (47.8%) | 83 % | 5 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (4.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 30 g | 0 min | 12 % |
| Boil | Amarillo | 23 g | 45 min | 9.5 % |
| Aroma (end of boil) | Chinook | 15 g | 60 min | 12.8 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |
| Dry Hop | Chinook | 20 g | 5 day(s) | 12.8 % |
| Dry Hop | Citra | 10 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 17 g | 2 day(s) | 9.5 % |
| Dry Hop | Chinook | 40 g | --- | 13 % |

Yeasts

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

| | | | | |
|------------|-----|-----|------|-----|
| Safel S-05 | Ale | Dry | 11 g | --- |
|------------|-----|-----|------|-----|