

Amerykańska pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (34.5%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 3 kg (51.7%) | 80 % | 6 |
| Grain | Płatki or | 0.8 kg (13.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Amarillo | 20 g | 30 min | 9.8 % |
| Boil | Marynka | 20 g | 60 min | 6.5 % |
| Whirlpool | Amarillo | 10 g | 30 min | 9.5 % |
| Whirlpool | Centennial | 10 g | 30 min | 10.5 % |
| Dry Hop | Centennial | 30 g | 6 day(s) | 10.5 % |
| Dry Hop | Amarillo | 30 g | 6 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|---------|------------|
| Safale US-05 | Ale | Liquid | 1000 ml | Fermentis |