

# Amerykańska Pszenica

- Gravity **11.2 BLG**
- ABV ---
- IBU ---
- SRM **27.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.7 kg (54.5%)	85 %	4
Grain	Pilznieński	1.9 kg (38.4%)	81 %	4
Grain	Strzegom pszenica prażona	0.35 kg (7.1%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Zythos	7 g	60 min	11 %
Mash	Centennial	25 g	10 min	10.5 %
Mash	Centennial	25 g	5 min	10.5 %
Mash	Citra	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis