

# Amerykańska Pszenica

- Gravity **11.7 BLG**
- ABV ---
- IBU **29**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.1 kg (50%)	85 %	4
Grain	Pilzneński	2.1 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.9 %
Boil	Cascade	15 g	20 min	7.8 %
Boil	Citra	20 g	5 min	12.9 %
Boil	Cascade	20 g	0 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	80 ml	Fermentum Mobile