

# Amerykańska pszenica

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- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (60%)	85 %	4
Grain	Strzegom Pilzneński Lager	1.5 kg (30%)	80 %	3
Grain	Strzegom Monachijski typ I	0.5 kg (10%)	79 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	fermentis