

# Amerykańskie pszeniczne

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **25.7 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield  | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pszeniczny          | 2 kg (41.7%)   | 85 %   | 4   |
| Grain | Strzegom Pilzneński | 2.5 kg (52.1%) | 80 %   | 4   |
| Grain | Płatki pszeniczne   | 0.2 kg (4.2%)  | 60 %   | 3   |
| Grain | Rye, Flaked         | 0.1 kg (2.1%)  | 78.3 % | 4   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Galaxy     | 10 g   | 60 min | 18.6 %     |
| Aroma (end of boil) | Centennial | 20 g   | 10 min | 10.9 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name           | Amount | Use for | Time   |
|-------|----------------|--------|---------|--------|
| Spice | skorka cytryny | 15 g   | Boil    | 10 min |
| Spice | skorka limonki | 20 g   | Boil    | 10 min |