

## Lekka Amerykańska pszenica #2

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **9**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **5.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.8 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (31.3%)	82 %	5
Grain	Strzegom Wiedeński	0.3 kg (18.7%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	10 g	60 min	3.4 %
Aroma (end of boil)	Ahtanum	15 g	1 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis