

# Psze-Amerykaniec

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **3.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **10 C**, Time **76 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **76 min** at **10C**
- Keep mash **60 min** at **68C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (43.9%)	85 %	4
Grain	Strzegom Pilzneński	2.2 kg (38.6%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (8.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Centennial	30 g	10 min	8.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Citra	20 g	6 day(s)	12 %
Dry Hop	Centennial	50 g	6 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1010 American Wheat	Ale	Liquid	100 ml	Fermentis