

pszenica amerykańska

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **10.8 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.3 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 1.3 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Summit | 7.5 g | 60 min | 16.1 % |
| Boil | Willamette | 15 g | 15 min | 7.6 % |
| Boil | Crystal | 7.5 g | 15 min | 4.9 % |
| Aroma (end of boil) | Crystal | 7.5 g | 0 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |