

# Pszeniczne Amerykańskie

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.35 kg (50%)	81 %	4
Grain	Pszeniczny	1.35 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	14.3 %
Boil	Cenntenial	15 g	15 min	9.5 %
Whirlpool	Cenntenial	15 g	0 min	9.5 %
70-80C 15 minut				

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	70 ml	Fermetis