

# Pszenna Ameryka

- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **54 C**, Time **0 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **59.2C**
- Add grains
- Keep mash **0 min** at **54C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (41.7%)	80 %	4
Grain	Strzegom pszeniczny	2.5 kg (52.1%)	81 %	6
Grain	Płatki Owsiane	0.2 kg (4.2%)	--- %	---
Grain	Weyermann - Carabelge	0.1 kg (2.1%)	30 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Boil	Azacca	7 g	15 min	14 %
Boil	Azacca	8 g	0 min	14 %
Whirlpool	Azacca	30 g	15 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	Fermentis