

# Amerykanska pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2 kg (34.5%)   | 79 %  | 6   |
| Grain | Weyermann pszeniczny jasny | 3 kg (51.7%)   | 80 %  | 6   |
| Grain | Płatki or                  | 0.8 kg (13.8%) | 80 %  | 2   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Amarillo   | 20 g   | 30 min   | 9.8 %      |
| Boil      | Marynka    | 20 g   | 60 min   | 6.5 %      |
| Whirlpool | Amarillo   | 10 g   | 30 min   | 9.5 %      |
| Whirlpool | Centennial | 10 g   | 30 min   | 10.5 %     |
| Dry Hop   | Centennial | 30 g   | 6 day(s) | 10.5 %     |
| Dry Hop   | Amarillo   | 30 g   | 6 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form   | Amount  | Laboratory |
|--------------|------|--------|---------|------------|
| Safale US-05 | Ale  | Liquid | 1000 ml | Fermentis  |