

Pszenica z Ameryki 24

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **3.7**
- 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 **6 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.9%)	80 %	4
Grain	Pszeniczny	2.5 kg (39.1%)	85 %	4
Grain	Briess - 2 Row Carapils Malt	0.5 kg (7.8%)	75 %	3
Grain	Płatki pszeniczne	0.4 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Cascade	20 g	20 min	6 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---