

# AMERIK PSZEN

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (43.7%)	85 %	4
Grain	Viking Pale Ale malt	1.4 kg (30.6%)	80 %	5
Grain	Pilznieński	0.6 kg (13.1%)	81 %	4
Grain	Strzegom Karmel 150	0.18 kg (3.9%)	75 %	150
Grain	Bestmalz Red X	0.25 kg (5.5%)	79 %	40
Grain	Żytni	0.15 kg (3.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Equinox	20 g	10 min	13.1 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Boil	Chinook	15 g	15 min	13 %