

## Amerykańska pszenica 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **0 %**
- Size with trub loss **35 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **39.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (58.8%)	85 %	4
Grain	Pilznieński	3 kg (35.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	15 min	12 %
Dry Hop	Mosaic	40 g	7 day(s)	12 %
Boil	Mosaic	30 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile