

Amerykańska Pszenica

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM ---
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pale ale (niemcy) | 2 kg (47.1%) | --- % | --- |
| Grain | Pszeniczny jasny (niemcy) | 2 kg (47.1%) | --- % | --- |
| Grain | Carmel pils | 0.25 kg (5.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Warrior | 8 g | 50 min | 14.7 % |
| Boil | Citra | 15 g | 15 min | 13.7 % |
| Boil | Amarillo | 15 g | 7 min | 8.7 % |
| Boil | Citra | 15 g | 0 min | 13.7 % |
| Boil | Amarillo | 15 g | 0 min | 8.7 % |