

# Amerykańska 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