

# amerykańska pSzenica

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	3 Pszeniczny	6.3 kg (56.8%)	85 %	5
Adjunct	Pszenica niesłodowana	3 kg (27%)	75 %	3
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (9%)	80 %	4
Grain	2 Orkiszowy Weyermann - Spelt Malt	0.5 kg (4.5%)	81 %	5
Grain	zakwaszający	0.3 kg (2.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	14.6 %
Aroma (end of boil)	Citra	1 g	5 min	12.4 %
Boil	Epic	30 g	45 min	3.7 %