

# 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®<br>2,5-4,5 EBC<br>Weyermann | 1 kg (9%)      | 80 %  | 4   |
| Grain   | 2 Orkiszowy<br>Weyermann - Spelt<br>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 %      |