

# Amerykańska Pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (40%)	85 %	4
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Płatki pszeniczne	0.4 kg (6.7%)	60 %	3
Grain	Bestmalz Carmel Pils	0.2 kg (3.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	25 min	12.2 %
Aroma (end of boil)	Galaxy	25 g	1 min	17.4 %
Whirlpool	Galaxy	25 g	15 min	17.4 %
Dry Hop	Ahtanum	50 g	2 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Finings	łuska ryżowa	150 g	Boil	60 min