

# Amerykańska Pszenica

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **70 C**, Time **35 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **35 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (46.9%)	80 %	4
Grain	Pszeniczny	1.5 kg (30.6%)	85 %	4
Grain	Płatki owsiane	1 kg (20.4%)	85 %	3
Grain	enzymatyczny	0.1 kg (2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	10 g	60 min	5.2 %
Whirlpool	Amarillo	30 g	20 min	8.5 %
Whirlpool	Cascade	30 g	20 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1000 ml	Fermentum Mobile