

# Amerykańska pszenica SHCascade

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	3.3 kg (52.4%)	82 %	3
Grain	Malteurop Wheat	2.2 kg (34.9%)	86.8 %	5
Grain	Weyermann - Carapils	0.3 kg (4.8%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6.7 %
Boil	Cascade	20 g	15 min	6.7 %
Boil	Cascade	25 g	0 min	6.7 %
Dry Hop	Cascade	25 g	4 day(s)	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	200 ml	Fermentum Mobile