

# Amerykańska Pszenica v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (44.2%) | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 3 kg (53.1%)   | 81 %  | 6   |
| Grain | Carahell             | 0.15 kg (2.7%) | 77 %  | 26  |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Magnum   | 5 g    | 60 min   | 13.5 %     |
| Boil      | Simcoe   | 25 g   | 20 min   | 13.2 %     |
| Whirlpool | Amarillo | 25 g   | 30 min   | 9.5 %      |
| Dry Hop   | Simcoe   | 25 g   | 5 day(s) | 13.2 %     |
| Dry Hop   | Amarillo | 25 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |