

# Amerykańskie pszeniczne

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **3 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	carabody viking	0.4 kg (6.9%)	80 %	6
Grain	Pszeniczny	3 kg (51.7%)	85 %	4
Grain	cara pale viking	0.4 kg (6.9%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Azacca	50 g	10 min	12.8 %
Dry Hop	Zula	50 g	3 day(s)	10.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc tabletka	1 g	Boil	5 min