

# Amerykańskie pszeniczne

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **25.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (41.7%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (52.1%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (4.2%)	60 %	3
Grain	Rye, Flaked	0.1 kg (2.1%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	18.6 %
Aroma (end of boil)	Centennial	20 g	10 min	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skorka cytryny	15 g	Boil	10 min
Spice	skorka limonki	20 g	Boil	10 min