

# Amerykańskie Pszeniczne

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt   | 1.25 kg (50%) | 83 %  | 5   |
| Grain | Viking Pilsner malt | 1.25 kg (50%) | 82 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 7 g    | 60 min   | 12 %       |
| Boil      | Cascade | 8 g    | 15 min   | 6 %        |
| Whirlpool | Citra   | 8 g    | 10 min   | 12 %       |
| Dry Hop   | Citra   | 15 g   | 2 day(s) | 12 %       |
| Dry Hop   | Cascade | 7 g    | 2 day(s) | 6 %        |

## Yeasts

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