

# Lekka Amerykańska pszenica #2 20L

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **9**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.65 kg (51.6%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1 kg (31.3%)	82 %	5
Grain	Strzegom Wiedeński	0.55 kg (17.2%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	20 g	60 min	3.4 %
Aroma (end of boil)	Ahtanum	30 g	1 min	3.4 %

## Yeasts

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