

# Pszenica z Ameryki 24

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński   | 2.8 kg (45.9%) | 80 %  | 4   |
| Grain | Pszeniczny            | 2.5 kg (41%)   | 85 %  | 4   |
| Grain | Jęczmień niesłodowany | 0.4 kg (6.6%)  | 75 %  | 2   |
| Grain | Carahell              | 0.4 kg (6.6%)  | 77 %  | 26  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Citra      | 20 g   | 60 min   | 12 %       |
| Boil      | Cascade    | 20 g   | 20 min   | 6 %        |
| Whirlpool | Citra      | 10 g   | 0 min    | 12 %       |
| Whirlpool | Cascade    | 10 g   | 0 min    | 6 %        |
| Whirlpool | Centennial | 30 g   | 0 min    | 10.5 %     |
| Dry Hop   | Amarillo   | 30 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | Fermentum Mobile |