

# Amerykańskie Pszeniczne 2021

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **2.2**
- 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 **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **77C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.2 kg (40%)	80.5 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1.8 kg (60%)	82 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings	10 g	60 min	6.2 %
Boil	Simcoe	10 g	5 min	14.5 %
Aroma (end of boil)	Cascade PL	10 g	0 min	3.8 %
Dry Hop	Cascade PL	5 g	3 day(s)	3.8 %
Dry Hop	Simcoe	17 g	3 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	300 g	Mash	15 min
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