

Amerykańska Owocowa Pszenica

- Gravity **12.1 BLG**
- ABV **---**
- IBU **44**
- SRM **0.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (52.1%)	85 %	---
Grain	Pilzneński	1.5 kg (31.3%)	81 %	---
Grain	Strzegom pszenica prażona	0.3 kg (6.3%)	70 %	---
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11.2 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	citra	25 g	5 min	12 %
Dry Hop	Mandarina Bavaria	20 g	3 day(s)	7.6 %
Dry Hop	Chinook	25 g	3 day(s)	11.2 %
Dry Hop	Cascade	25 g	3 day(s)	7.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa z pomarańczy	2000 g	Secondary	6 day(s)
Flavor	Pulpa z ananasa	1000 g	Secondary	6 day(s)
Flavor	Pulpa z mango	1000 g	Secondary	6 day(s)