

#154 A jak amerykańskie żytnie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter pale ale	1.4 kg (32.6%)	80 %	7
Grain	Viking Malt żytni	1.4 kg (32.6%)	85 %	8
Grain	Viking Malt piłznieński	1.3 kg (30.2%)	80 %	4
Grain	Viking Malt pszeniczny	0.2 kg (4.7%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL 2021	15 g	60 min	8.6 %
Aroma (end of boil)	Ahtanum US 2020	25 g	1 min	3.6 %
Aroma (end of boil)	Cascade US 2021	25 g	1 min	7.9 %
Dry Hop	Ahtanum US 2020	25 g	7 day(s)	3.6 %
Dry Hop	Cascade US 2021	25 g	7 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Slant	50 ml	Lallemand