

# Amepsz

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount          | Yield  | EBC |
|---------|---------------------------|-----------------|--------|-----|
| Grain   | Pilzneński                | 1.03 kg (28.1%) | 81 %   | 4   |
| Grain   | Pszeniczny                | 1.08 kg (29.5%) | 85 %   | 4   |
| Grain   | BESTMALZ - Bestt Pale Ale | 1.35 kg (36.9%) | 80.5 % | 6   |
| Adjunct | Pszenica niesłodowana     | 0.13 kg (3.6%)  | 75 %   | 3   |
| Grain   | Rye, Flaked               | 0.07 kg (1.9%)  | 78.3 % | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 16 g   | 70 min | 7.6 %      |
| Aroma (end of boil) | Motueka | 25 g   | 5 min  | 8 %        |
| Aroma (end of boil) | Wai-iti | 25 g   | 5 min  | 2.2 %      |
| Whirlpool           | Motueka | 25 g   | 0 min  | 8 %        |
| Whirlpool           | Wai-iti | 35 g   | 0 min  | 2.2 %      |

## Yeasts

| Name                         | Type | Form   | Amount | Laboratory  |
|------------------------------|------|--------|--------|-------------|
| Wyeast - 1010 American Wheat | Ale  | Liquid | 100 ml | Wyeast Labs |