

# American

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3.5 kg (44%)   | 80.5 % | 2   |
| Grain | Pszeniczny           | 3.5 kg (44%)   | 85 %   | 4   |
| Grain | Strzegom Karmel 30   | 0.35 kg (4.4%) | 75 %   | 30  |
| Grain | Zakwaszajacy         | 0.6 kg (7.5%)  | 80 %   | 5   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 20 g   | 60 min | 10 %       |
| Aroma (end of boil) | Marynka | 50 g   | 10 min | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04  | Ale  | Dry  | 11 g   | ---        |