

# American Beer'o'cracy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (50%)	80 %	5
Grain	Weyermann - Pilsner Malt	3 kg (50%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	50 min	14.2 %
Boil	Citra	10 g	10 min	14.2 %
Boil	Citra	35 g	0 min	14.2 %
Aroma (end of boil)	Citra	40 g	0 min	14.2 %
Dry Hop	Citra	50 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Gotowanie 60 min.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

*Jan 10, 2018, 10:28 PM*