

# Americanin

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (20%)	80 %	4
Grain	Pszeniczny	2.4 kg (48%)	85 %	4
Grain	Monachijski	1.6 kg (32%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	15 %
Boil	Jarrylo	20 g	15 min	15 %
Whirlpool	Jarrylo	30 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---