

Americanos

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (42.3%) | 80 % | 4 |
| Grain | Pszeniczny | 2.2 kg (42.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| US-05 | Lager | Dry | 11.5 g | Fermentis |