

# ameryka

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.383 kg (48%)	86 %	4
Grain	Pilznieński	1 kg (34.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (17.3%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	9 g	60 min	13.5 %
Boil	Cascade	9 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM