

# Amerykańskie Pyszności CB25

- Gravity **12.9 BLG**
- ABV ---
- IBU **22**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	3 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	1.5 kg (25%)	80 %	5
Grain	Strzegom Pilzneński	1.5 kg (25%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	8 g	50 min	14.2 %
Aroma (end of boil)	po Perlage IPA cały chmiel bryła lodu	80 g	10 min	3.8 %
Aroma (end of boil)	Cascade otwarta paczka z HB	10 g	3 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	377.14 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	kwasy cytrynowy	14 g	Mash	1 min
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