

Chochół po hamerykańsku

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3.5 kg (58.3%)	82 %	5
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Aroma (end of boil)	Citra	15 g	5 min	13.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	8.8 %
Aroma (end of boil)	Centennial	15 g	5 min	9.5 %
Whirlpool	Citra	15 g	5 min	12 %
Whirlpool	Amarillo	15 g	5 min	9.5 %
Whirlpool	Centennial	15 g	5 min	10.5 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Centennial	15 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---