Amerykańskie żyto

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

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

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg *(48.3%)*	80 %	5
Grain	Żytni	2.5 kg *(43.1%)*	85 %	8
Grain	Płatki pszeniczne	0.5 kg *(8.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Equinox	20 g	10 min	13.1 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Simcoe	25 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	liśc limonki kafir	15 g	Secondary	3 day(s)