

# Americano II

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **68 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 2.8 kg (58.3%) | 85 %  | 4   |
| Grain | Pale Malt (2 Row) UK | 2 kg (41.7%)   | 78 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 6 g    | 60 min | 9.5 %      |
| Boil                | Citra    | 6 g    | 60 min | 12 %       |
| Aroma (end of boil) | Citra    | 7 g    | 10 min | 12 %       |
| Aroma (end of boil) | Amarillo | 7 g    | 10 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 10 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Amarillo | 10 g   | 0 min  | 9 %        |

## Yeasts

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