

AMERICAN BEER'O'CRACY v2.0

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.6**
- 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 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.7 kg (50%)	80 %	4
Grain	Weyermann - Pilsner Malt	2.7 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	50 min	14.2 %
Boil	Citra	15 g	10 min	14.2 %
Aroma (end of boil)	Citra	35 g	0 min	14.2 %
Aroma (end of boil)	Citra	40 g	0 min	14.2 %

Yeasts

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

Notes

- Gotowanie 60 min.

Citra 40g dodana przy chłodzeniu przy temp. 60°C na 10-20 min.

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

Fermentacja 7-10 dni, bez cichej.
Nagazowanie 140g cukru na litr wody.
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