

# Amepsz

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.03 kg (28.1%)	81 %	4
Grain	Pszeniczny	1.08 kg (29.5%)	85 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.35 kg (36.9%)	80.5 %	6
Adjunct	Pszenica niesłodowana	0.13 kg (3.6%)	75 %	3
Grain	Rye, Flaked	0.07 kg (1.9%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	70 min	7.6 %
Aroma (end of boil)	Motueka	25 g	5 min	8 %
Aroma (end of boil)	Wai-iti	25 g	5 min	2.2 %
Whirlpool	Motueka	25 g	0 min	8 %
Whirlpool	Wai-iti	35 g	0 min	2.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1010 American Wheat	Ale	Liquid	100 ml	Wyeast Labs