

# Američan

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (52.6%)	81 %	4
Grain	Pszeniczny	1.8 kg (47.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	50 min	13.1 %
Boil	Cascade	10 g	15 min	6 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	1 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	125 ml	Wyeast Labs