

# Americano II

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- 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