

# Americano Polish wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **17**
- SRM **3.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.1 kg (44.7%)	80 %	7
Grain	Pszeniczny	2.1 kg (44.7%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	15 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	1 min	4 %
Whirlpool	Centennial	10 g	20 min	10.5 %
Whirlpool	Lublin (Lubelski)	30 g	20 min	4 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Lublin (Lubelski)	30 g	3 day(s)	4 %

## Yeasts

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

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	80 min
Water Agent	Kwas mlekowy	2 g	Mash	80 min

### Notes

- 10 dni burzliwej, 14 cichej.  
*May 27, 2019, 6:41 PM*