

amerikano

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (45.5%)	81 %	4
Grain	Pszeniczny	1 kg (45.5%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (9.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	0.5 g	15 min	12 %
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Citra	0.5 g	45 min	12 %
Boil	Citra	0.5 g	30 min	12 %
Boil	Citra	1 g	15 min	12 %
Whirlpool	Citra	1 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale