

# AmerykaaA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **20.7**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **100 C**, Time **75 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **75 min** at **100C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (34.5%)	80 %	4
Grain	Briess - Pale Ale Malt	2 kg (34.5%)	80 %	7
Grain	Carabelge	0.5 kg (8.6%)	80 %	30
Grain	Caramel/Crystal Malt - 120L	0.4 kg (6.9%)	72 %	400
Grain	Czekoladowy	0.1 kg (1.7%)	60 %	788
Grain	Rahr - Red Wheat Malt	0.8 kg (13.8%)	85 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	14 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis
ale	Ale	Slant	100 ml	my