

## amerykan wyt

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	12.1 %
Whirlpool	HBc 638	40 g	10 min	14 %
Dry Hop	Cryo Pop Original Blend	25 g	3 day(s)	20 %
Dry Hop	HBc 638	10 g	3 day(s)	14 %
Dry Hop	Mosaic Cryo	25 g	3 day(s)	20 %