

amr 2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **49**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.5 kg (46.4%)	85 %	8
Grain	Pilzneński	2.2 kg (40.8%)	81 %	4
Grain	Płatki jęczmienne	0.54 kg (10%)	85 %	3
Grain	Płatki pszeniczne	0.15 kg (2.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	?	10 g	60 min	8 %
Boil	Amarillo	15 g	15 min	8.3 %
Boil	Amarillo	15 g	5 min	8.3 %
Boil	ekuanot	15 g	10 min	14.5 %
Aroma (end of boil)	ekuanot	15 g	5 min	14.5 %
Boil	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Boil	5 min