

AmZytnie 36 L

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **21**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (16.7%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Żytni	2 kg (33.3%)	85 %	8
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Amarillo	60 g	0 min	9.5 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16.37 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min