

# jasne ameryk

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **17.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (46.9%)	81 %	4
Grain	Pszeniczny	1.4 kg (43.8%)	85 %	4
Grain	Oats, Flaked	0.3 kg (9.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Cascade	15 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	350 ml	---