

# Taka nie do końca Hameryka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.4 kg (47.1%)	81 %	4
Grain	Słód pszeniczny Bestmalz	2.4 kg (47.1%)	82 %	5
Grain	Płatki owsiane	0.3 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	40 min	6 %
Boil	Amarillo	30 g	15 min	6.3 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Cascade	40 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale