

Witek z Ameryki

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt	2.5 kg (41.7%)	81 %	3.5
Grain	lager malt	3 kg (50%)	81 %	4.5
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	15 g	60 min	10.6 %
Boil	Azacca	5 g	15 min	10.6 %
Boil	Centennial	5 g	15 min	7.3 %
Boil	Amarillo	5 g	15 min	8 %
Boil	Cascade	5 g	15 min	4 %
Boil	Azacca	10 g	10 min	10.6 %
Boil	Centennial	10 g	10 min	7.3 %
Boil	Amarillo	10 g	10 min	8 %
Boil	Cascade	10 g	10 min	4 %
Boil	Azacca	15 g	5 min	10.6 %
Boil	Centennial	15 g	5 min	7.3 %
Boil	Amarillo	15 g	5 min	8 %

Boil	Cascade	15 g	5 min	4 %
Dry Hop	Azacca	25 g	3 day(s)	10.6 %
Dry Hop	Centennial	25 g	3 day(s)	7.3 %
Dry Hop	Azacca	25 g	3 day(s)	8 %
Dry Hop	Centennial	25 g	3 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Premium Genuine Brewers Yeast	Ale	Dry	6 g	---