

Amerikana lit maj frend

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **7.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (46.2%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.5 kg (7.7%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Boil | Mosaic | 15 g | 5 min | 10 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 0 min | 10 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|-----------|-----------|
| Other | truskaweczki | 2000 g | Secondary | 10 day(s) |