

## amerykan wyt

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 %  | 4   |
| Grain | Pszeniczny          | 2.5 kg (50%) | 85 %  | 4   |

### Hops

| Use for   | Name                    | Amount | Time     | Alpha acid |
|-----------|-------------------------|--------|----------|------------|
| Boil      | Chinook                 | 5 g    | 60 min   | 12.1 %     |
| Whirlpool | HBc 638                 | 40 g   | 10 min   | 14 %       |
| Dry Hop   | Cryo Pop Original Blend | 25 g   | 3 day(s) | 20 %       |
| Dry Hop   | HBc 638                 | 10 g   | 3 day(s) | 14 %       |
| Dry Hop   | Mosaic Cryo             | 25 g   | 3 day(s) | 20 %       |