

# Amore Preta AW

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **6 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **6 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amore Preta	20 g	30 min	9.9 %
Aroma (end of boil)	Amore Preta	40 g	5 min	9.9 %
Dry Hop	Amore Preta	120 g	2 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Sandiego Yeast	Ale	Dry	4 g	WLP

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Boil	45 min