

# Ciocia z Ameryki

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Rye Malt	1 kg (18.2%)	63 %	10
Grain	Płatki owsiane	1 kg (18.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	elani	50 g	15 min	5.7 %
Whirlpool	alora	50 g	5 min	8.3 %
Whirlpool	Amarillo	50 g	5 min	7.7 %
Whirlpool	elani	50 g	5 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Zest z Cytryny	20 g	Boil	10 min