

# Sezon Hamerykański

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 1.5 kg (45.5%) | 79 %  | 6   |
| Grain | Pszeniczny               | 1.5 kg (45.5%) | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.3 kg (9.1%)  | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equinox | 15 g   | 30 min   | 14.1 %     |
| Dry Hop | Equinox | 15 g   | 2 day(s) | 14.1 %     |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale  | Dry  | 11.5 g | Fermentis  |