

# SEZONOWY POWIEW AMERYKI

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **4.2**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (60%)	80.5 %	2
Grain	Pszeniczny	1.6 kg (17.4%)	85 %	4
Grain	Strzegom Wiedeński	1.3 kg (14.2%)	79 %	10
Grain	Carahell	0.6 kg (6.5%)	77 %	26
Grain	Acid Malt	0.17 kg (1.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	15 g	90 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Whirlpool	Citra	70 g	40 min	12 %
Dry Hop	Citra	100 g	1 day(s)	12 %