

# We're all livin' in AMERIKA

- Gravity **13.1 BLG**
- ABV ---
- IBU **14**
- SRM **38.1**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz	2.5 kg (52.1%)	82 %	4.5
Grain	Strzegom Pilzneński	1.5 kg (31.3%)	80 %	4
Grain	Strzegom Karmelowy Jasny	0.3 kg (6.3%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.3%)	68 %	1200
Grain	Strzegom Czekoladowy 400	0.2 kg (4.2%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Dry Hop	Citra	20 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11 g	Mauribrew