

#167 B jak Bardzo dobre amerykańskie żytnie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | No. 19 Floor Malt Maris Otter Crisp | 1.66 kg (30.1%) | 80 % | 6.5 |
| Grain | Weyermann pilzneński premium | 1.66 kg (30.1%) | 80 % | 2 |
| Grain | Weyermann żytni jasny | 1.66 kg (30.1%) | 85 % | 7 |
| Grain | Viking Malt pszeniczny | 0.33 kg (6%) | 81 % | 4 |
| Grain | Viking Malt cookie | 0.2 kg (3.6%) | 80 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Ahhhroma US 2021 | 8 g | 60 min | 16.7 % |
| Aroma (end of boil) | Ahhhroma US 2021 | 8 g | 10 min | 16.7 % |
| Dry Hop | Ahhhroma US 2021 | 34 g | 7 day(s) | 16.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| Lallemand Verdant IPA | Ale | Slant | 50 ml | Lallemand |