

American Rye imbir trawa cytrynowa

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.5 kg (8.9%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (17.9%)	79 %	10
Grain	Żytmi	1 kg (17.9%)	85 %	8
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150
Grain	Pszeniczny	1 kg (17.9%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	25 g	14 day(s)	12.5 %
Boil	Cascade	50 g	25 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Boil	15 min
Flavor	imbir	20 g	Boil	15 min