

# Amerykan Łit

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **4.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.2 liter(s)**
- Total mash volume **4.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **3.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **5.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (46.7%)	80 %	5
Grain	Pszeniczny	0.5 kg (46.7%)	85 %	4
Grain	Carahell	0.07 kg (6.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	3 g	60 min	9.5 %
Boil	Motueka	3 g	30 min	7 %
Whirlpool	Rakau	27 g	0 min	9.5 %
Whirlpool	Motueka	27 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis