

Elfik w Ameryce

- Gravity **11.8 BLG**
- ABV ---
- IBU **41**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **23.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	3 kg (54.5%)	81 %	6
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.2 %
Boil	Chinook	25 g	20 min	11.2 %
Boil	Equinox	20 g	0 min	13.1 %
Boil	Amarillo	20 g	0 min	8.9 %
Dry Hop	Equinox	30 g	4 day(s)	13.1 %
Dry Hop	Amarillo	30 g	4 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis