

# Man\_i\_Eq z Ameryki

- Gravity **14 BLG**
- ABV ---
- IBU **50**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **110 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **110 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.6 kg (10%)	81 %	4
Grain	Viking Pale Ale malt	2.4 kg (40%)	80 %	5
Grain	Weyermann pszeniczny jasny	2.6 kg (43.3%)	80 %	6
Grain	Weyermann - Carapils	0.1 kg (1.7%)	78 %	4
Grain	Monachijski	0.3 kg (5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	15 g	70 min	13.1 %
Boil	Equinox	10 g	55 min	13.1 %
Boil	Mandarina Bavaria	20 g	30 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	25 g	5 min	7.6 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Whirlpool	Equinox	30 g	10 min	13.1 %
Dry Hop	Mandarina Bavaria	30 g	4 day(s)	7.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11 g	---