

# Taki ładny amerykański

- Gravity **12.4 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (41.7%)	81 %	4
Grain	Pszeniczny	2.5 kg (52.1%)	85 %	4
Grain	Castle - Monachijski	0.2 kg (4.2%)	80 %	25
Grain	Colorado Honig	0.1 kg (2.1%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	30 min	10.5 %
Boil	Centennial	20 g	10 min	9.7 %
Boil	Centennial	15 g	0 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	1100 ml	Fermentum Mobile