

17 Ameryka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (44.4%)	80 %	5
Grain	Pszeniczny	1 kg (44.4%)	85 %	4
Grain	Strzegom Karmel 30	0.1 kg (4.4%)	75 %	30
Adjunct	Płatki jęczmienne	0.1 kg (4.4%)	--- %	---
Adjunct	Słód zakwaszający	0.05 kg (2.2%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	55 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	20 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis