

# Amerikana lit maj frend

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **7.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Strzegom Pale Ale	3 kg (46.2%)	79 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (7.7%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Amarillo	25 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	truskaweczki	2000 g	Secondary	10 day(s)