

# Ameryka

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (33.3%)	80 %	8
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Płatki owsiane	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	7.3 %
Aroma (end of boil)	Vic Secret	25 g	10 min	17.3 %
Whirlpool	Amarillo	50 g	0 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	Fermentum Mobile