

AmWit ŠPFIK

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	4 kg (57.1%)	85 %	5
Grain	Weyermann - Pale Ale Malt	1.5 kg (21.4%)	85 %	7
Grain	Weyermann - Pilsner Malt	1.5 kg (21.4%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Whirlpool	Cascade	30 g	0 min	6 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis