

Chochół po hamerykańsku

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3.5 kg (58.3%) | 82 % | 5 |
| Grain | Viking Pale Ale malt | 2.5 kg (41.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 13.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 5 min | 8.8 % |
| Aroma (end of boil) | Centennial | 15 g | 5 min | 9.5 % |
| Whirlpool | Citra | 15 g | 5 min | 12 % |
| Whirlpool | Amarillo | 15 g | 5 min | 9.5 % |
| Whirlpool | Centennial | 15 g | 5 min | 10.5 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 12 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 9.5 % |
| Dry Hop | Centennial | 15 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | --- |