

# MY SĄ JUŻ AMERYKANY

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **130**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	płatki ryżowe	0.5 kg (14.3%)	--- %	---
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Pale Malt (2 Row) Bel	0.5 kg (14.3%)	80 %	6
Grain	Strzegom Pilzneński	0.5 kg (14.3%)	80 %	4
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Monachijski	1 kg (28.6%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	8.5 %
Aroma (end of boil)	Chinook	70 g	15 min	8.5 %
Whirlpool	Cascade PL	100 g	520 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	miód z mniszka lekarskiego	200 g	Boil	15 min