

# Ameryczka

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- Gravity **11.9 BLG**
- ABV ---
- IBU **20**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (50%)	81 %	4
Grain	Pszeniczny	1.3 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	50 min	12 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Wheat	Dry	11 g	---