

amerykan wyt

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |
| Grain | Pszoniczny | 2.5 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 12.1 % |
| Whirlpool | HBc 638 | 40 g | 10 min | 14 % |
| Dry Hop | Cryo Pop Original Blend | 25 g | 3 day(s) | 20 % |
| Dry Hop | HBc 638 | 10 g | 3 day(s) | 14 % |
| Dry Hop | Mosaic Cryo | 25 g | 3 day(s) | 20 % |