

Amish sec. edit.

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@ale	2.2 kg (50%)	81 %	8.5
Grain	Pszeniczny	2.2 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Centennial	25 g	15 min	8.5 %
Whirlpool	Centennial	25 g	20 min	8.5 %

Yeasts

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