

# Amfit

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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	Enzymatyczny	1 kg (22.2%)	79 %	7
Grain	Pszeniczny	2.5 kg (55.6%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (22.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	25 g	20 min	15 %
Aroma (end of boil)	Sabro	10 g	5 min	15 %
Whirlpool	Sabro	15 g	0 min	15 %
Dry Hop	Ahhharoma hopzoil	1 g	1 day(s)	1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis