

# Ciocia z Ameryki

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	0.8 kg (20%)	81 %	4
Grain	Pszeniczny	1.2 kg (30%)	85 %	4
Grain	Rye Malt	1 kg (25%)	63 %	10
Grain	Płatki owsiane	1 kg (25%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Elani	10 g	30 min	5.7 %
Aroma (end of boil)	Amarillo	10 g	30 min	7.7 %
Aroma (end of boil)	Alora	5 g	30 min	8.3 %
Dry Hop	elani	40 g	3 day(s)	5.7 %
Dry Hop	Amarillo	40 g	3 day(s)	7.7 %
Dry Hop	alora	45 g	2 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Chmielenie:  
Elani - 10g dodane podczas chłodzenia 90\*  
Amarillo - 10g dodane podczas chłodzenia 80\*  
Alora - 5g dodane w 75\*  
*Sep 4, 2024, 8:53 AM*