

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*
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