

# Lite American

- Gravity **8.8 BLG**
- ABV ---
- IBU **28**
- SRM **11.3**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.4 liter(s)**

## Steps

- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **5.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **40 min** at **72C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (27%)	80 %	5
Grain	Monachijski	0.5 kg (27%)	80 %	16
Grain	Żytni	0.5 kg (27%)	85 %	8
Grain	Płatki owsiane	0.2 kg (10.8%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.15 kg (8.1%)	75 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	2 g	60 min	13.5 %
Aroma (end of boil)	Citra	5 g	20 min	12 %
Aroma (end of boil)	Centennial	5 g	20 min	10.5 %
Aroma (end of boil)	Centennial	5 g	5 min	10.5 %
Dry Hop	Citra	43 g	7 day(s)	12 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis k-97	Ale	Dry	5 g	fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	curacao	10 g	Boil	10 min