

## Merica vol2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **14.3**
- 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 **2 %/h**
- Boil size **24.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (51.5%)	85 %	4
Grain	Strzegom Pale Ale	2 kg (41.2%)	79 %	6
Grain	Strzegom Karmel 150	0.2 kg (4.1%)	75 %	150
Grain	Strzegom pszenica prażona	0.15 kg (3.1%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Equinox	10 g	0 min	13.1 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Equinox	15 g	0 day(s)	13.1 %
Boil	orbit	10 g	60 min	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	20 ml	Fermentis