

Nikt america

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5
Grain	Pszeniczny	3 kg (60%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	100 g	4 min	14.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Mięta	30 g	Boil	10 min