

# STRUŚ - IMPERIAL AMERICAN HHEAT

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- Gravity **22 BLG**
- ABV ---
- IBU **65**
- SRM **6.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **28.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **37.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	6 kg (50%)	82 %	5
Grain	Strzegom Pszeniczny	6 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	50 g	60 min	17 %
Boil	Summit	40 g	10 min	17 %
Boil	Citra	15 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis