

# Taka nie do końca Hameryka

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.7**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.4 kg (47.1%) | 81 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz               | 2.4 kg (47.1%) | 82 %  | 5   |
| Grain | Płatki owsiane                            | 0.3 kg (5.9%)  | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Cascade  | 10 g   | 40 min | 6 %        |
| Boil                | Amarillo | 30 g   | 15 min | 6.3 %      |
| Aroma (end of boil) | Citra    | 15 g   | 5 min  | 12 %       |
| Aroma (end of boil) | Cascade  | 40 g   | 0 min  | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |