

#25 american a la wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (36%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2.5 kg (45%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.75 kg (13.5%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (5.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Lemon drop | 30 g | 60 min | 4.6 % |
| Boil | Lemon drop | 15 g | 20 min | 4.6 % |
| Boil | Lemon drop | 20 g | 10 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 2 g | Boil | 15 min |