

## #5 American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- 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 **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.2 kg (45.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.2 kg (45.8%)	81 %	6
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Notes

- Odfementowanie do 2,1 blg  
*Mar 5, 2020, 11:40 AM*