

# American Wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszoniczny	3 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	10 g	5 min	6 %
Boil	Sorachi Ace	20 g	1 min	10 %
Dry Hop	Sorachi Ace	30 g	6 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	20 g	Boil	3 min

## Notes

- 40 min - 62 stopnie
- 20 min - 72 stopnie
- -->wygrzew
- --> filtracja
- *Jul 27, 2017, 6:41 PM*