

# American Wheat

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	Briess - Pale Ale Malt	1 kg (16.7%)	80 %	7
Grain	Pilznieński	1 kg (16.7%)	81 %	4
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	20 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---