

# American Wheat

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **4.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny        | 2 kg (41.7%)   | 81 %  | 4.5 |
| Grain | Weyermann - Pale Ale Malt  | 2 kg (41.7%)   | 85 %  | 7   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.4%) | 79 %  | 14  |
| Grain | Strzegom Karmel 30         | 0.3 kg (6.3%)  | 75 %  | 30  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnum  | 15 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Cascade | 17 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Citra   | 13 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra   | 15 g   | 1 min    | 12 %       |
| Aroma (end of boil) | Simcoe  | 15 g   | 1 min    | 13.2 %     |
| Dry Hop             | Citra   | 15 g   | 3 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 15 g   | 3 day(s) | 13.2 %     |

## Yeasts

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