

American Wheat

- 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 |