

# American Wheat

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Colorado Pale Base | 3 kg (46.2%)  | 79 %  | 6   |
| Grain | Pszeniczny         | 3 kg (46.2%)  | 85 %  | 4   |
| Grain | Colorado Honig     | 0.5 kg (7.7%) | 79 %  | 6   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 10 g   | 60 min | 12 %       |
| Boil                | Amarillo | 20 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Amarillo | 20 g   | 1 min  | 9.5 %      |
| Aroma (end of boil) | Citra    | 20 g   | 1 min  | 12 %       |
| Whirlpool           | Citra    | 20 g   | 30 min | 12 %       |
| Whirlpool           | Amarillo | 20 g   | 30 min | 9.5 %      |
| Boil                | Warrior  | 20 g   | 60 min | 15.5 %     |