

## American Wheat

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

| Type  | Name                     | Amount          | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Słód Pilzneński          | 1.88 kg (25.4%) | --- % | --- |
| Grain | Pszeniczny               | 3.75 kg (50.8%) | 85 %  | 4   |
| Grain | Karmelowy Jasny<br>30EBC | 0.25 kg (3.4%)  | 75 %  | 30  |
| Grain | Płatki owsiane           | 0.88 kg (11.9%) | 85 %  | 3   |
| Grain | Płatki pszeniczne        | 0.63 kg (8.5%)  | 85 %  | 3   |