

# American Wheat

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (58.3%)	80 %	5
Grain	Strzegom Pszeniczny	5 kg (41.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	60 min	9.5 %
Boil	Amarillo	40 g	15 min	9.5 %
Boil	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Citra	50 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis