

# American Wheat

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **48.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.5 liter(s)**
- Total mash volume **40.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (49.3%)	85 %	4
Grain	Weyermann - Pale Ale Malt	4.8 kg (47.3%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.35 kg (3.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	25 g	20 min	12 %
Mash	Equinox	30 g	30 min	13.1 %
Dry Hop	Citra	75 g	3 day(s)	12 %