

## American Wheat

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **4.3**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (45.2%)	80 %	5
Grain	Pszeniczny	6 kg (38.7%)	85 %	4
Grain	Płatki pszeniczne	1.5 kg (9.7%)	85 %	3
Grain	Monachijski	1 kg (6.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	12 %
Dry Hop	Citra	100 g	5 day(s)	12 %