

# American Wheat

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **17**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Barley, Flaked	1 kg (20%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Dry Hop	Citra	90 g	14 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis