

# American Wheat

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- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **8.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (62%)	85 %	4
Grain	Pilznieński	1.5 kg (37.2%)	81 %	4
Grain	Strzegom pszenica prażona	0.03 kg (0.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Centennial	20 g	10 min	10 %
Boil	Citra	25 g	5 min	12 %
Boil	Centennial	20 g	5 min	10 %
Boil	Cascade	45 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis