

## American wheat

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **44**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny jasny 3-5 EBC Weyermann®	1 kg (47.6%)	82 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (47.6%)	80 %	4
Sugar	glukoza	0.1 kg (4.8%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Sabro	15 g	0 min	15 %
Dry Hop	Centennial	50 g	---	10.5 %