

# American Wheat

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- Gravity **12.9 BLG**
- ABV ---
- IBU **31**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.65 kg (22.4%)	80 %	4
Grain	Strzegom Pszeniczny	1.45 kg (50%)	81 %	6
Grain	Strzegom Wiedeński	0.8 kg (27.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	25 min	10 %
Boil	Centennial	10 g	15 min	10.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Centennial	5 g	7 min	10.5 %
Boil	Cascade	5 g	3 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	suszone bławatki lub rumianek	8 g	Boil	5 min