

AMERICAN WHEAT

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.2 kg (48%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 1.2 kg (48%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.1 kg (4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 55 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Boil | Amarillo | 10 g | 45 min | 6.3 % |

Yeasts

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