

# American wheat

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- Gravity **14 BLG**
- ABV ---
- IBU **17**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.65 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (44.1%)	85 %	4
Grain	Pilzneński	3.5 kg (51.5%)	81 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Amarillo	20 g	5 min	9.5 %
Boil	Centennial	30 g	1 min	10.5 %
Whirlpool	Amarillo	15 g	20 min	9.5 %
Whirlpool	Citra	15 g	20 min	12 %
Dry Hop	Amarillo	25 g	7 day(s)	9.5 %
Dry Hop	Citra	15 g	7 day(s)	12 %

## Yeasts

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