

american wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (38.5%) | 85 % | 4 |
| Grain | Carared | 0.05 kg (1.3%) | 75 % | 39 |
| Grain | Viking Pale Ale malt | 1.5 kg (38.5%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.15 kg (3.8%) | 79 % | 45 |
| Adjunct | Pszenica niesłodowana | 0.7 kg (17.9%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | lunga | 15 g | 45 min | 12 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | lunga | 10 g | 0 min | 12 % |
| Whirlpool | cascade | 20 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | kwask mlekowy | 3 g | Mash | 60 min |
| Spice | trawa cytrynowa | 10 g | Boil | 5 min |