

# American Wheat NT

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- Gravity **12.4 BLG**
- ABV ---
- IBU **26**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2420 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1200 liter(s)**
- Total mash volume **1600 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	200 kg (50%)	81 %	4
Grain	Pszeniczny	200 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	500 g	60 min	12 %
Boil	Citra	1000 g	30 min	12 %
Boil	Citra	500 g	15 min	12 %
Boil	Amarillo	1000 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	1000 g	Danstar