

American Wheat pwrz3 ver3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 1 kg (25%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (50%) | 82 % | 5 |
| Grain | Strzegom Pale Ale | 1 kg (25%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Mosaic | 13 g | 60 min | 10 % |
| Whirlpool | Citra | 10 g | 0 min | 12 % |
| Whirlpool | Centennial | 10 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |