

American Wheat v.1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **64.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.8 liter(s)**
- Total mash volume **51.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	6.8 kg (52.5%)	80 %	6
Grain	Weyermann - Pale Ale Malt	5.1 kg (39.4%)	85 %	7
Grain	Carared	0.85 kg (6.6%)	75 %	39
Grain	Weyermann - Acidulated Malt	0.2 kg (1.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Aroma (end of boil)	Amarillo	77 g	0 min	9.5 %
Whirlpool	Citra	77 g	0 min	12 %
Whirlpool	Amarillo	58 g	0 min	9.5 %
Dry Hop	Citra	115 g	5 day(s)	12 %
Dry Hop	Amarillo	77 g	5 day(s)	9.5 %
Dry Hop	Citra	115 g	2 day(s)	12 %
Dry Hop	Amarillo	58 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	126.93 g	Fermentis