

## American Wheat v.2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **58.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **71.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.3 liter(s)**
- Total mash volume **52.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.2 kg (47.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	6.2 kg (47.3%)	80 %	6
Grain	Weyermann - Carared	0.7 kg (5.3%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	82 g	55 min	9.5 %
Boil	Amarillo	55 g	10 min	9.5 %
Aroma (end of boil)	Citra	55 g	0 min	12 %
Dry Hop	Citra	82 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30.25 g	Fermentis