

Apricot american wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny | 2.5 kg (41.7%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Mosaic | 5 g | 50 min | 10 % |
| Boil | Citra | 5 g | 40 min | 12 % |
| Boil | Mosaic | 5 g | 30 min | 10 % |
| Boil | Citra | 5 g | 20 min | 12 % |
| Boil | Mosaic | 5 g | 10 min | 10 % |
| Boil | Mosaic | 5 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Us 05 | Ale | Slant | 50 ml | --- |