

## G American Wheat z HB

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **33**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13 %
Boil	Amarillo	22 g	15 min	9.8 %
Aroma (end of boil)	Citra	8 g	15 min	13 %
Whirlpool	Citra	27 g	0 min	13 %
Whirlpool	Amarillo	28 g	0 min	9.8 %