

# Murican wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (60%)	85 %	4
Grain	Pilzneński	1 kg (40%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	45 min	13.5 %
Boil	Amarillo	5 g	30 min	8.8 %
Boil	Cascade	5 g	15 min	7.3 %
Aroma (end of boil)	Citra	15 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis