

136 American Wheat

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (46.9%)	83 %	5
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Bestmalz Carmel Pils	0.4 kg (6.3%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	50 min	11.3 %
Boil	Simcoe	20 g	20 min	13.1 %
Boil	Citra	20 g	1 min	12 %