

## 165 American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21.7 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.5 kg (46.3%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 2.5 kg (46.3%) | 81 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.4 kg (7.4%)  | 75 %  | 5   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Warrior    | 10 g   | 50 min   | 14.2 %     |
| Boil    | Simcoe     | 15 g   | 20 min   | 12.7 %     |
| Boil    | Citra      | 20 g   | 1 min    | 11.1 %     |
| Dry Hop | Centennial | 10 g   | 5 day(s) | 10.4 %     |
| Dry Hop | Citra      | 30 g   | 5 day(s) | 13.6 %     |
| Dry Hop | Amarillo   | 30 g   | 5 day(s) | 10.1 %     |