

## 13# American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **6.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (59.4%)	80 %	4
Grain	Pszeniczny	1.3 kg (25.7%)	85 %	4
Grain	Karmelowy Czerwony	0.75 kg (14.9%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Aroma (end of boil)	Mosaic	15 g	10 min	12 %
Whirlpool	Mosaic	30 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---