

## 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 %