

167 American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.1**
- 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 **8 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **74 %**
- 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 | Magnum | 10 g | 60 min | 14 % |
| Boil | Amarillo | 10 g | 20 min | 10.1 % |
| Boil | Citra | 5 g | 20 min | 13.6 % |
| Boil | Citra | 15 g | 1 min | 13.6 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 13.6 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 10.1 % |