

## #17 American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (32.3%)	85 %	4
Grain	Pilzneński	1.5 kg (48.4%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (16.1%)	60 %	3
Sugar	Cukier biały	0.1 kg (3.2%)	95 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	50 min	13.2 %
Aroma (end of boil)	Simcoe	25 g	5 min	13.2 %
Whirlpool	Simcoe	25 g	5 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	10 g	AB Mauri