

## #20 American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.9 kg (45%)	80 %	5
Grain	Viking Wheat Malt	1.1 kg (55%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	30 g	8 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	3 g	---

### Notes

- Do powtorzenia, piwo w punkt  
*Oct 14, 2018, 4:32 PM*