

## American weat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (66.7%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (33.3%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12 %
Boil	Simcoe	15 g	3 min	13.2 %
Boil	Citra	20 g	0 min	12 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Motueka	11 g	3 day(s)	7 %
Dry Hop	Mosaic	10.3 g	3 day(s)	10 %

### Notes

- Mouteka 11,3  
Mozaic 10,3  
Citra 50g  
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