

# American What?

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (60.2%)	81 %	6
Grain	Viking Pale Ale malt	2.5 kg (30.1%)	80 %	5
Grain	Płatki owsiane	0.8 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	14.4 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	15 min	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	1000 ml	---