

# American Wheat #1

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- Gravity **19.1 BLG**
- ABV ---
- IBU **83**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (53.3%)	85 %	4
Grain	Pilzneński	3.5 kg (46.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	10 %
Boil	Mosaic	50 g	30 min	10 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Whirlpool	Amarillo	25 g	15 min	9.5 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Amarillo	25 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-5	Wheat	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	woda	5 g	Bottling	---