

# American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2.5 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	5 g	60 min	18.6 %
Boil	Apollo	10 g	30 min	18.6 %
Boil	Apollo	10 g	5 min	18.6 %
Whirlpool	Apollo	25 g	60 min	18.6 %
Dry Hop	Hallertau Blanc	25 g	7 day(s)	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis