

# American Wheat 13 BLG

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.25 kg (50%)	82 %	5
Grain	Strzegom Pilznieński	1.25 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	0 min	12 %
Boil	Citra	8 g	45 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

## Yeasts

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