

American Wheat

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Colorado Pale Base | 3 kg (46.2%) | 79 % | 6 |
| Grain | Pszeniczny | 3 kg (46.2%) | 85 % | 4 |
| Grain | Colorado Honig | 0.5 kg (7.7%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 1 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 12 % |
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Whirlpool | Amarillo | 20 g | 30 min | 9.5 % |
| Boil | Warrior | 20 g | 60 min | 15.5 % |