

## American Wheat

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.5**
- 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 **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.8%)	79 %	6
Grain	Pszeniczn	0.5 kg (9.1%)	82 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3.7

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Mosaic	100 g	5 day(s)	10 %
Boil	lunga	25 g	60 min	11 %