

American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (48.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (48.4%) | 85 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.17 kg (3.3%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 45 min | 13 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Chinook | 10 g | 15 min | 13 % |
| Aroma (end of boil) | Simcoe | 35 g | 0 min | 13.2 % |
| Aroma (end of boil) | Chinook | 10 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 300 ml | Fermentum Mobile |