

# American Wheat 20I

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **79**
- SRM **10.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

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

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (47.6%)	80 %	30
Liquid Extract	Bruntal Pale Ale	1.7 kg (47.6%)	80 %	35
Dry Extract	Browamator	0.175 kg (4.9%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.6 %
Boil	Amarillo	30 g	30 min	6.3 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Whirlpool	Citra	30 g	0 min	12 %

## Yeasts

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