

## American Wheat

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- Gravity **12.4 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **39.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (55.6%)	80 %	5
Grain	Strzegom Pszeniczny	4.4 kg (44.4%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	60 min	9 %