

# American wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Pilzneński	1.5 kg (33.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (6.7%)	79 %	16
Grain	Carahell	0.3 kg (6.7%)	77 %	26
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---