

# American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **3.5**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.4 kg (52.2%)	81 %	4
Grain	Pszeniczny	2.2 kg (47.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	13.4 %
Boil	Amarillo	15 g	15 min	9.1 %
Aroma (end of boil)	Citra	30 g	0 min	13.4 %