

american wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.5**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (39.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2.5 kg (49%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Chinook PL | 25 g | 60 min | 9 % |
| Boil | Chinook PL | 10 g | 5 min | 9 % |
| Aroma (end of boil) | Chinook PL | 5 g | 0 min | 9 % |
| Aroma (end of boil) | Styrian dragon | 20 g | 0 min | 8 % |
| Aroma (end of boil) | Styrian wolf | 20 g | 0 min | 13.1 % |
| Dry Hop | Citra | 25 g | --- | 12 % |
| Dry Hop | Styrian Wolf | 25 g | --- | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 20 g | --- |