

American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.7**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|--------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (40%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (50%) | 82 % | 5 |
| Adjunct | pulpa z mango | 0.5 kg (10%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 10 g | 55 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 10 g | 5 min | 10 % |
| Whirlpool | Sorachi Ace | 30 g | 30 min | 10 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 12 % |