

# American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (43.5%)	80 %	4
Grain	Viking Wheat Malt	1 kg (43.5%)	83 %	5
Grain	Płatki owsiane	0.2 kg (8.7%)	85 %	3
Grain	Monachijski	0.1 kg (4.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mandarina Bavaria	20 g	15 min	7.5 %
Boil	Cascade	10 g	45 min	5 %
Whirlpool	Cascade PL	20 g	15 min	5.2 %
Whirlpool	Citra	5 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Other	pożywka wyeast	1.1 g	Boil	5 min