

# American wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (55.6%)	80.5 %	2
Grain	Briess - Wheat Malt, Red	2 kg (37%)	81 %	5
Grain	Biscuit Malt	0.4 kg (7.4%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	13 %
Boil	Nugget	20 g	10 min	13 %
Aroma (end of boil)	Nugget	20 g	1 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	20 g	---