

# american wheat

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- Gravity **8.5 BLG**
- ABV ---
- IBU **20**
- SRM **2.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (60%)	80 %	4
Grain	Pszeniczny	1 kg (40%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	6 g	60 min	15.5 %
Boil	Citra	50 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	pulpa z mango	450 g	Primary	14 day(s)
Water Agent	kwask mlekowy	48 g	Bottling	---
Spice	ananas z puszki	580 g	Primary	14 day(s)