

## american wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (38.5%)	85 %	4
Grain	Carared	0.05 kg (1.3%)	75 %	39
Grain	Viking Pale Ale malt	1.5 kg (38.5%)	80 %	5
Grain	Biscuit Malt	0.15 kg (3.8%)	79 %	45
Adjunct	Pszenica niesłodowana	0.7 kg (17.9%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	45 min	12 %
Boil	Cascade	15 g	10 min	6 %
Boil	lunga	10 g	0 min	12 %
Whirlpool	cascade	20 g	0 min	6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	3 g	Mash	60 min
Spice	trawa cytrynowa	10 g	Boil	5 min