

# American Wheat Bogdaszowice

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM ---
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (bestmalz)	2.5 kg (47.2%)	--- %	---
Grain	Pszeniczny jasny (bestmalz)	2.5 kg (47.2%)	--- %	---
Grain	Carmelpils (bestmalz)	0.3 kg (5.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	11.3 %
Boil	Sabro	15 g	15 min	15 %
Boil	Citra	15 g	7 min	13.5 %
Boil	Sabro	25 g	0 min	15 %
Boil	Citra	25 g	0 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis