

# American wheat kłosy kansas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM ---

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale (niemcy)	1 kg (42.6%)	--- %	---
Grain	Pszeniczny jasny (niemcy)	1 kg (42.6%)	--- %	---
Grain	Pszeniczny ciemny (niemcy)	0.2 kg (8.5%)	--- %	---
Grain	Carmel Pils (niemcy)	0.15 kg (6.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	8 g	42 min	12.4 %
Boil	Citra	5 g	10 min	13.7 %
Boil	Amarillo	5 g	5 min	8.8 %
Boil	Citra	7 g	0 min	13.7 %
Boil	Amarillo	7 g	0 min	8.8 %