

# American Wheat NT

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2420 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1200 liter(s)**
- Total mash volume **1600 liter(s)**

## Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 200 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny  | 200 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 500 g  | 60 min | 12 %       |
| Boil    | Citra    | 1000 g | 30 min | 12 %       |
| Boil    | Citra    | 500 g  | 15 min | 12 %       |
| Boil    | Amarillo | 1000 g | 15 min | 9.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 1000 g | Danstar    |