

# American Wheat v1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.3**
- 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 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (20%)	85 %	8
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	7 %
Aroma (end of boil)	Sybilla	10 g	5 min	3.5 %
Aroma (end of boil)	Styrian Golding	10 g	5 min	3.6 %
Aroma (end of boil)	Tomyski	10 g	5 min	2.8 %
Dry Hop	Sybilla	20 g	3 day(s)	3.5 %
Dry Hop	Styrian Golding	20 g	3 day(s)	3.6 %
Dry Hop	Tomyski	20 g	3 day(s)	2.8 %

## Yeasts

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