

# American Wheat Warzelnia

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **0 %**
- Size with trub loss **300 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **345.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **165 liter(s)**
- Total mash volume **220 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	30 kg (54.5%)	85 %	4
Grain	Briess - Pilsen Malt	21 kg (38.2%)	80.5 %	2
Grain	Mahogany	2 kg (3.6%)	75 %	39
Grain	Wheat, Flaked	2 kg (3.6%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's flight	140 g	60 min	10.9 %
Boil	Falconer's flight	50 g	15 min	10.9 %
Whirlpool	Falconer's flight	400 g	5 min	6 %
Dry Hop	Falconer's flight	2000 g	5 day(s)	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	250 g	Fermentis