

## American Wheate +

- Gravity **14.1 BLG**
- ABV ---
- IBU **44**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 2 kg (44.4%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 2 kg (44.4%)   | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 20 g   | 60 min | 12 %       |
| Boil                | Amarillo | 15 g   | 30 min | 9.5 %      |
| Aroma (end of boil) | Citra    | 32 g   | 0 min  | 12 %       |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Nottingham Ale Yeast | Ale  | Dry  | 11 g   | White Labs |

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | kolędra nasiona | 20 g   | Boil    | 15 min |
| Spice | Curacao         | 20 g   | Boil    | 15 min |