

# WED AMERICAN WHEAT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (45.5%)	81 %	6
30-50%				
Grain	Viking Pale Ale malt	2.2 kg (40%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.3 kg (5.5%)	80 %	6
0,5-10% zasypu				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	45 min	10 %
Aroma (end of boil)	Cascade PL	10 g	5 min	5.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.2 %
Aroma (end of boil)	Mosaic	10 g	5 min	12.6 %
Dry Hop	Cascade PL	40 g	7 day(s)	5.5 %
Dry Hop	Amarillo	40 g	7 day(s)	8.2 %
Dry Hop	Mosaic	40 g	7 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	25 g	Secondary	7 day(s)