

# 120 American Wheat

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.7 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (37%)	80 %	5
Grain	Strzegom Wiedeński	0.4 kg (7.4%)	79 %	10
Grain	Bestmalz Carmel Pils	0.3 kg (5.6%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	50 min	14.7 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

## Yeasts

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