

## #25 american a la wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (36%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (45%)	80 %	4
Grain	Strzegom Monachijski typ I	0.75 kg (13.5%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	30 g	60 min	4.6 %
Boil	Lemon drop	15 g	20 min	4.6 %
Boil	Lemon drop	20 g	10 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	2 g	Boil	15 min