

## #7 AMERICAN WHEAT

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.25 kg (50%)	83 %	5
Grain	Viking Pilsner malt	1.25 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	12 %
Boil	Citra	8 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	1.5 g	---