

# American Waizen

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **18.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **48.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (41.7%)	81 %	4
Grain	Słód pszeniczny Bestmalz	7 kg (53%)	82 %	5
Grain	Strzegom pszenica prażona	0.7 kg (5.3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	14 g	60 min	13 %
Boil	Centennial	80 g	10 min	10.5 %
Aroma (end of boil)	Citra	50 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	23 g	---