

# American Wheat

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 6 kg (85.7%) | 78 %  | 6   |
| Grain | Pszeniczny           | 1 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time      | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil      | Jarrylo | 22 g   | 60 min    | 15 %       |
| Whirlpool | Jarrylo | 40 g   | 10 min    | 15 %       |
| Dry Hop   | Jarrylo | 40 g   | 14 day(s) | 15 %       |