

## american wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Płatki pszeniczne	1 kg (25%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Galaxy	25 g	0 min	15 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Galaxy	25 g	2 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką krąg	Ale	Liquid	20 ml	Fermentum Mobile