

# American Wheat 14 BLG

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- Gravity **17.3 BLG**
- ABV ---
- IBU **53**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3 kg (51.7%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	70 min	12 %
Boil	Citra	50 g	10 min	12 %
Dry Hop	Citra	60 g	7 day(s)	12 %
Boil	Citra	25 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis