

American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (81.8%) | 79 % | 6 |
| Grain | Pszeniczn | 0.5 kg (9.1%) | 82 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3.7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |
| Dry Hop | Mosaic | 100 g | 5 day(s) | 10 % |
| Boil | lunga | 25 g | 60 min | 11 % |