

## American Wheat

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU ---
- SRM **6.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ I   | 2 kg (66.7%) | 79 %  | 16  |
| Grain | Monachijski Ciemny Steinbach | 1 kg (33.3%) | 100 % | 30  |