

# American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.3 kg (39.4%)	80 %	5
Grain	Viking Wheat Malt	1.3 kg (39.4%)	83 %	5
Grain	Płatki pszeniczne	0.4 kg (12.1%)	85 %	3
Grain	Cara-Pils/Dextrine	0.3 kg (9.1%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---