

# AMERICAN WHEAT

---

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **6.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (54.3%)	80 %	5
Grain	Pszeniczny	2 kg (43.5%)	85 %	4
Grain	Caraaroma	0.1 kg (2.2%)	75 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.5 %
Aroma (end of boil)	Citra	26 g	0 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	250 ml	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Werbena cytrynowa	20 g	Boil	15 min