

# AMERICAN WHEAT

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- 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 |