

# American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.2 liter(s)**
- Total mash volume **1.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (81%)	80 %	4
Grain	Pilzneński	0.3 kg (14.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.1 kg (4.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	13.8 %
Boil	Simcoe	10 g	15 min	11.5 %
Boil	Amarillo	5 g	15 min	7.1 %
Boil	citra	5 g	15 min	13.8 %
Aroma (end of boil)	Citra	8 g	0 min	13.8 %
Aroma (end of boil)	Amarillo	13 g	0 min	7.1 %