

# American Wheat

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	7 kg (58.3%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (25%)	80 %	4
Grain	Carahell	1 kg (8.3%)	77 %	26
Grain	Płatki owsiane	1 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	30 min	13 %
Boil	Centennial	30 g	30 min	10.5 %
Whirlpool	Centennial	40 g	0 min	10.5 %
Whirlpool	Chinook	40 g	0 min	13 %
Dry Hop	Chinook	50 g	4 day(s)	13 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	555 ml	Fermentum Mobile