

# American Wheat

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- Gravity **11.1 BLG**
- ABV ---
- IBU **23**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2 kg (50%)	80 %	6
Grain	Pilzneński	2 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	90 min	10.5 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Citra	10 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	Fermetis