

## American Wheat #3

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **3.4**
- 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 **67 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **24.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (6.7%)	60 %	3
Grain	Płatki owsiane	0.1 kg (2.2%)	60 %	3
Grain	Płatki ryżowe	0.1 kg (2.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	18.2 %
Aroma (end of boil)	Vic Secret	10 g	5 min	18.2 %
Aroma (end of boil)	Zula	10 g	5 min	10.6 %
Whirlpool	Zula	20 g	20 min	10.6 %
Whirlpool	Vic Secret	10 g	20 min	16.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	40 g	Boil	10 min