

## american wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **5.5**
- 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 **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	5
Grain	Strzegom Pszeniczny	2.5 kg (49%)	81 %	6
Grain	Strzegom Karmel 150	0.1 kg (2%)	75 %	150
Grain	Płatki owsiane	0.5 kg (9.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	25 g	60 min	9 %
Boil	Chinook PL	10 g	5 min	9 %
Aroma (end of boil)	Chinook PL	5 g	0 min	9 %
Aroma (end of boil)	Styrian dragon	20 g	0 min	8 %
Aroma (end of boil)	Styrian wolf	20 g	0 min	13.1 %
Dry Hop	Citra	25 g	---	12 %
Dry Hop	Styrian Wolf	25 g	---	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	---