

## american wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (45.5%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (45.5%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	60 min	5.2 %
Boil	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---