

American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (43.5%) | 80 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (43.5%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (8.7%) | 85 % | 3 |
| Grain | Monachijski | 0.1 kg (4.3%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Whirlpool | Mandarina Bavaria | 20 g | 15 min | 7.5 % |
| Boil | Cascade | 10 g | 45 min | 5 % |
| Whirlpool | Cascade PL | 20 g | 15 min | 5.2 % |
| Whirlpool | Citra | 5 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Other | pożywka wyeast | 1.1 g | Boil | 5 min |