

# American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (40.7%)	81 %	4
Grain	Pszeniczny	2.5 kg (46.3%)	85 %	4
Grain	Płatki pszeniczne	0.7 kg (13%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %