

## American Wheat

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- Gravity **11.6 BLG**
- ABV ---
- IBU **41**
- SRM **4.2**
- 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.9 kg (50%)	81 %	6
Grain	Pszeniczny	1.9 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	1 min	10.5 %
Boil	Centennial	30 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Wheat	Dry	11 g	Gozdawa