

# American Wheat

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- Gravity **14.5 BLG**
- ABV ---
- IBU **46**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg (60%)	82 %	5
Grain	Strzegom Pale Ale	0.5 kg (20%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (20%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Marynka	10 g	20 min	10 %
Boil	Summer	10 g	10 min	6.4 %
Boil	Summer	10 g	5 min	6.4 %
Whirlpool	Summer	10 g	0 min	6.4 %
Dry Hop	Summer	20 g	5 day(s)	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis