

# American Wheat

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (60%) | 81 %  | 6   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Galaxy   | 15 g   | 60 min   | 15 %       |
| Whirlpool | Galaxy   | 10 g   | 40 min   | 15 %       |
| Dry Hop   | Amarillo | 50 g   | 7 day(s) | 9.5 %      |
| Dry Hop   | Mosaic   | 50 g   | 7 day(s) | 10 %       |
| Dry Hop   | Denali   | 50 g   | 7 day(s) | 14 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |