

# 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