

# American Wheat-Farmer

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Pilzneński          | 2 kg (33.3%) | 81 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (50%)   | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 1 kg (16.7%) | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Magnum  | 15 g   | 60 min   | 13.5 %     |
| Whirlpool | Galaxy  | 50 g   | 1 min    | 15 %       |
| Boil      | Equinox | 20 g   | 15 min   | 13.1 %     |
| Boil      | Equinox | 30 g   | 1 min    | 13.1 %     |
| Dry Hop   | Galaxy  | 50 g   | 3 day(s) | 15 %       |

## Yeasts

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