

American Wheat-Farmer

- 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 |