

# American Wheat Orange Espresso

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	20 min	10.5 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	50 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	1 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa zmielona na 24 klik	200 g	Boil	0 min
Flavor	Pomarańcza x4	500 g	Boil	0 min