

# american wheat - prawie od Dori

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	3 kg (60%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (40%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	35 min	13.5 %
Aroma (end of boil)	Mosaic	20 g	10 min	12 %
Aroma (end of boil)	Citra	35 g	0 min	12 %
Whirlpool	Mosaic	30 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---