

# American Wheat pwrz3 ver3

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (50%)	82 %	5
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	13 g	60 min	10 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Centennial	10 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile