

## American Wheat z ściep

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (44.9%)	81 %	4.5
Grain	Viking Pale Ale malt	1.5 kg (33.7%)	80 %	6
Grain	Strzegom Monachijski typ I	0.7 kg (15.7%)	79 %	14
Grain	Strzegom Karmel 30	0.25 kg (5.6%)	75 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis