

## American Wheate +

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- Gravity **14.1 BLG**
- ABV ---
- IBU **44**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	15 g	30 min	9.5 %
Aroma (end of boil)	Citra	32 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham Ale Yeast	Ale	Dry	11 g	White Labs

### Extras

Type	Name	Amount	Use for	Time
Spice	kolędra nasiona	20 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min