

# AW

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.8 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	Pszeniczny	2 kg (44.4%)	85 %	18
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12.9 %
Boil	Citra	15 g	2 min	12.9 %
Boil	Lemon drop	20 g	2 min	4.6 %
Boil	Azacca	20 g	2 min	14.3 %
Boil	Mosaic	25 g	2 min	12.3 %