

# 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 | Pszoniczny          | 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 %     |