amerykan wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg *(46.9%)*	85 %	4
Grain	Strzegom Pilzneński	2 kg *(49.4%)*	80 %	4
Grain	Abbey Castle	0.15 kg *(3.7%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Aroma (end of boil)	Zythos	25 g	5 min	11 %
Whirlpool	Falconer's Flight	25 g	5 min	10.5 %
Dry Hop	Special Blend cryo	25 g	2 day(s)	13.2 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.