

#7 AMERICAN WHEAT

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **32**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 1.25 kg (50%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 1.25 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 7 g | 60 min | 12 % |
| Boil | Citra | 8 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 1.5 g | --- |