

# America Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2.3 kg (42.6%)	85 %	5
Grain	Pilsner (2 Row) Ger	1.49 kg (27.6%)	81 %	4
Grain	Pale Malt (2 Row) UK	1.31 kg (24.3%)	78 %	6
Grain	Oats, Flaked	0.3 kg (5.6%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	2.99 g	60 min	12 %
Boil	Chinook	12.01 g	15 min	13 %
Boil	Galena	12.01 g	15 min	12 %
Aroma (end of boil)	Citra	19 g	0 min	12 %
Aroma (end of boil)	Chinook	50 g	0 min	13 %
Dry Hop	Chinook	50 g	---	13 %
Dry Hop	Citra	19 g	---	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis