

# American Amber Wheat

- Gravity **13.5 BLG**
- ABV ---
- IBU **30**
- SRM **9.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.75 kg (52.9%)	81 %	6
Grain	Strzegom Pale Ale	1.85 kg (35.6%)	79 %	6
Grain	Strzegom Bursztynowy	0.2 kg (3.8%)	70 %	49
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150
Grain	Oats, Flaked	0.2 kg (3.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Whirlpool	Cascade	16 g	1 min	6 %
Whirlpool	Simcoe	7 g	1 min	13 %
Whirlpool	Citra	7 g	1 min	12 %
Dry Hop	Cascade	18 g	7 day(s)	6 %
Dry Hop	Simcoe	13 g	7 day(s)	13 %
Dry Hop	Citra	13 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis