

# american wheat 1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 3 kg (54.5%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2.5 kg (45.5%) | 80 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Mosaic     | 15 g   | 60 min | 10 %       |
| Boil                | Centennial | 10 g   | 40 min | 10.5 %     |
| Aroma (end of boil) | Mosaic     | 15 g   | 15 min | 10 %       |
| Aroma (end of boil) | Mosaic     | 20 g   | 1 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |