

# American Wheat

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- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (50%)	81 %	4
Grain	Pszeniczny	2.2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Whirlpool	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Dry	11 g	Wyeast Labs