

# American Wheat

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- Gravity **13.4 BLG**
- ABV ---
- IBU **26**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Pilzneński                 | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (50%) | 80 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Centennial | 20 g   | 60 min | 8.5 %      |
| Boil                | Amarillo   | 15 g   | 10 min | 8.8 %      |
| Aroma (end of boil) | Citra      | 20 g   | 1 min  | 13.5 %     |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 30 ml  | Fermentum Mobile |