

American Wheat 13 BLG

- Gravity **16.1 BLG**
- ABV ---
- IBU **45**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (51.7%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	100 g	5 day(s)	12 %
Boil	Citra	10 g	60 min	12 %
Boil	Citra	20 g	10 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Citra	10 g	30 min	12 %

Yeasts

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