

American Wheat 14 BLG

- Gravity **17.3 BLG**
- ABV ---
- IBU **53**
- SRM **4.9**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3 kg (51.7%) | 85 % | 4 |
| 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 |
|---------|-------|--------|----------|------------|
| Boil | Citra | 25 g | 70 min | 12 % |
| Boil | Citra | 50 g | 10 min | 12 % |
| Dry Hop | Citra | 60 g | 7 day(s) | 12 % |
| Boil | Citra | 25 g | 0 min | 12 % |

Yeasts

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