

# American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **25.3 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	Wheat Malt	2.5 kg (50%)	82 %	5
Grain	Pilsner Malt	2.5 kg (50%)	80.5 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Whirlpool	Equinox	20 g	10 min	13.1 %
Whirlpool	Mosaic	15 g	10 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Equinox	15 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis