

# American Wheat

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	3 kg (46.2%)	79 %	6
Grain	Pszeniczny	3 kg (46.2%)	85 %	4
Grain	Colorado Honig	0.5 kg (7.7%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	1 min	9.5 %
Aroma (end of boil)	Citra	20 g	1 min	12 %
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Amarillo	20 g	30 min	9.5 %
Boil	Warrior	20 g	60 min	15.5 %