

# American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (48.4%)	81 %	4
Grain	Pszeniczny	2.5 kg (48.4%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.17 kg (3.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	45 min	13 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Simcoe	35 g	0 min	13.2 %
Aroma (end of boil)	Chinook	10 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	300 ml	Fermentum Mobile