

# American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **68**
- SRM **4.3**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.2 kg (47.8%)	85 %	4
Grain	Pilznieński	2.2 kg (47.8%)	81 %	4
Grain	Strzegom Bursztynowy	0.2 kg (4.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Whirlpool	Citra	30 g	10 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10.5 g	---