

# American Wheat

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **42 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 7 kg (58.3%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 3 kg (25%)   | 80 %  | 4   |
| Grain | Carahell            | 1 kg (8.3%)  | 77 %  | 26  |
| Grain | Płatki owsiane      | 1 kg (8.3%)  | 85 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 30 g   | 30 min   | 13 %       |
| Boil      | Centennial | 30 g   | 30 min   | 10.5 %     |
| Whirlpool | Centennial | 40 g   | 0 min    | 10.5 %     |
| Whirlpool | Chinook    | 40 g   | 0 min    | 13 %       |
| Dry Hop   | Chinook    | 50 g   | 4 day(s) | 13 %       |
| Dry Hop   | Centennial | 50 g   | 4 day(s) | 10.5 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 555 ml | Fermentum Mobile |