

# American Wheat

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **17**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (40%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Amarillo	50 g	30 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Joystick	Ale	Liquid	200 ml	Imperial Yeast