

# American Wheat

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- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **3.9**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilznieński	1.5 kg (34.9%)	81 %	4
Adjunct	Pszonica niesłodowana	0.3 kg (7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Centennial	10 g	45 min	10.5 %
Boil	Citra	15 g	10 min	12 %
Boil	Centennial	10 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	fermetnis