

# American Wheat

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- Gravity **11.5 BLG**
- ABV ---
- IBU **37**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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	Pszeniczny	2 kg (50%)	85 %	4
Grain	Pale Malt (2 Row) UK	1.5 kg (37.5%)	78 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (12.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	12.5 %
Dry Hop	Sorachi Ace	25 g	3 day(s)	12.5 %