

# American Wheat v1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Żytni                | 1 kg (20%) | 85 %  | 8   |
| Grain | Pszoniczny           | 1 kg (20%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 %  | 5   |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Marynka         | 30 g   | 55 min   | 7 %        |
| Aroma (end of boil) | Sybilla         | 10 g   | 5 min    | 3.5 %      |
| Aroma (end of boil) | Styrian Golding | 10 g   | 5 min    | 3.6 %      |
| Aroma (end of boil) | Tomyski         | 10 g   | 5 min    | 2.8 %      |
| Dry Hop             | Sybilla         | 20 g   | 3 day(s) | 3.5 %      |
| Dry Hop             | Styrian Golding | 20 g   | 3 day(s) | 3.6 %      |
| Dry Hop             | Tomyski         | 20 g   | 3 day(s) | 2.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |