

# American White

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (49.2%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (49.2%)	80 %	5
Grain	Weyermann - Carared	0.1 kg (1.6%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	40 min	12 %
Boil	Amarillo	10 g	20 min	8.7 %
Aroma (end of boil)	Mosaic	15 g	2 min	12 %
Aroma (end of boil)	Cascade	15 g	2 min	7.1 %
Aroma (end of boil)	Amarillo	15 g	2 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis

## Notes

- Zacieranie  
40 min w 62 st  
20min w 72 st  
wygrzew 78st  
*Mar 17, 2019, 11:22 AM*