

## amerykan wheat

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **3.7**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.2 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 1.9 kg (46.9%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2 kg (49.4%)   | 80 %  | 4   |
| Grain | Abbey Castle        | 0.15 kg (3.7%) | 80 %  | 45  |

### Hops

| Use for             | Name               | Amount | Time     | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil                | Zythos             | 5 g    | 60 min   | 11 %       |
| Aroma (end of boil) | Zythos             | 25 g   | 5 min    | 11 %       |
| Whirlpool           | Falconer's Flight  | 25 g   | 5 min    | 10.5 %     |
| Dry Hop             | Special Blend cryo | 25 g   | 2 day(s) | 13.2 %     |