

# Jeszcze nie wiem American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (45.5%)	81 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Briess - Pale Ale Malt	0.5 kg (9.1%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Summit	10 g	30 min	17 %
Boil	Summit	20 g	10 min	17 %
Aroma (end of boil)	Summit	20 g	1 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis