

## Session American Wheat

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **23**
- SRM **3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	2.5 kg (55.6%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (11.1%)	61 %	5
Grain	Pilzneński	1.5 kg (33.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho Gem	30 g	5 min	13.7 %
Boil	Equinox	30 g	5 min	13.1 %
Boil	Idaho Gem	5 g	30 min	13.7 %
Whirlpool	Idaho i Equ	60 g	1 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Citrus	Ale	Slant	300 ml	Imperial