

## 127 American Wheat

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **27.2 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.8 kg (50%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (8.9%)	79 %	10
Grain	Bestmalz Carmel Pils	0.3 kg (5.4%)	75 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	50 min	14.7 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---