

## 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 | ---        |