

# American Hefeweizen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (46.3%)	81 %	6
Grain	Strzegom Pilzneński	1.7 kg (31.5%)	80 %	4
Grain	Płatki owsiane	1.2 kg (22.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Motueka	40 g	5 min	7 %
Aroma (end of boil)	Sorachi Ace	20 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's