

# AMERICAN WHEAT #1

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (34.5%)	82 %	2
Grain	Viking Wheat Malt	3 kg (51.7%)	83 %	5
Grain	Płatki owsiane	0.8 kg (13.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.5 %
Aroma (end of boil)	Citra	15 g	10 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM-20	Wheat	Dry	11.5 g	Fermentum

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	10 min
Spice	Trawa cytrynowa	10 g	Boil	10 min
Spice	Skórka pomarańczy	20 g	Boil	10 min