

## American Wheat

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6 kg (85.7%)	78 %	6
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	22 g	60 min	15 %
Whirlpool	Jarrylo	40 g	10 min	15 %
Dry Hop	Jarrylo	40 g	14 day(s)	15 %