

# American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **2500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2625 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **3025 liter(s)**

## Mash information

- Mash efficiency **97.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1278 liter(s)**
- Total mash volume **1704 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	199.77 kg (46.9%)	80 %	7
Grain	Pszeniczny	199.77 kg (46.9%)	85 %	4
Grain	Strzegom Karmel 30	16.48 kg (3.9%)	75 %	30
Grain	Płatki owsiane	9.99 kg (2.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	450 g	60 min	11 %
Boil	hallertauer taurus	400 g	60 min	15.8 %
Boil	Cascade	2000 g	15 min	7.1 %
Boil	Cascade	1000 g	10 min	7.1 %
Boil	Ahtanum	1600 g	0 min	3.4 %
Whirlpool	Ahtanum	1500 g	20 min	3.4 %
Whirlpool	Cascade	1500 g	20 min	7.1 %
Whirlpool	Citra	1500 g	20 min	13.5 %
Dry Hop	Ahtanum	1500 g	4 day(s)	3.4 %
Dry Hop	Cascade	1500 g	4 day(s)	7.1 %
Dry Hop	Citra	1500 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	1500 g	Safbrew