

# American Wheat

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (57.7%) | 82 %   | 5   |
| Grain | BESTMALZ - Best Pilsen   | 1 kg (38.5%)   | 80.5 % | 4   |
| Grain | Briess - Carapils Malt   | 0.1 kg (3.8%)  | 74 %   | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 20 g   | 20 min | 10.4 %     |
| Boil    | Citra  | 10 g   | 10 min | 13 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

## Notes

- Dodane do wody do zacierania 2ml kwasu mlekowego.  
*Mar 1, 2018, 12:02 PM*