

## american wheat

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (54.8%)	82 %	4
Grain	Viking Wheat Malt	3 kg (41.1%)	83 %	5
Grain	Strzegom Karmel 30	0.3 kg (4.1%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	13 %
Aroma (end of boil)	Mosaic	25 g	2 min	12 %
Aroma (end of boil)	Citra	15 g	2 min	13.5 %
Aroma (end of boil)	Amarillo	20 g	2 min	8.8 %
Dry Hop	Mosaic	25 g	3 day(s)	12 %
Dry Hop	Citra	20 g	3 day(s)	13.5 %
Dry Hop	Amarillo	20 g	3 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew