

# American Wheat

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.8%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Oktawia	20 g	60 min	7.1 %