

American Wheat

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **2.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1.2 kg (50%) | 82 % | 4 |
| Grain | Pszeniczny | 1.2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 5 g | 20 min | 12 % |
| Boil | Mandarina Bavaria | 7 g | 20 min | 10 % |
| Boil | Citra | 7 g | 5 min | 12 % |
| Boil | Centennial | 7 g | 5 min | 10.5 % |
| Dry Hop | Citra | 15 g | --- | 12 % |