

AMERICAN WHEAT

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **6.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (54.3%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (43.5%) | 85 % | 4 |
| Grain | Caraaroma | 0.1 kg (2.2%) | 75 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12.5 % |
| Aroma (end of boil) | Citra | 26 g | 0 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Slant | 250 ml | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Werbena cytrynowa | 20 g | Boil | 15 min |