

# American Wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (40%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.5 kg (50%)	82 %	5
Adjunct	pulpa z mango	0.5 kg (10%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	55 min	10 %
Aroma (end of boil)	Sorachi Ace	10 g	5 min	10 %
Whirlpool	Sorachi Ace	30 g	30 min	10 %
Dry Hop	Citra	30 g	2 day(s)	12 %