

# American Wheat

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **10.2**
- 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 **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Pilzński                  | 1.9 kg (48.7%) | 81 %  | 4    |
| Grain | Pszeniczny                | 1.9 kg (48.7%) | 85 %  | 4    |
| Grain | Strzegom pszenica prażona | 0.1 kg (2.6%)  | 70 %  | 1000 |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 5 g    | 30 min   | 17.2 %     |
| Boil                | Enigma (AUS) | 15 g   | 10 min   | 17.2 %     |
| Boil                | Azacca       | 20 g   | 5 min    | 14 %       |
| Aroma (end of boil) | Enigma (AUS) | 10 g   | 1 min    | 17.2 %     |
| Whirlpool           | Enigma (AUS) | 10 g   | 5 min    | 17.2 %     |
| Dry Hop             | Enigma (AUS) | 10 g   | 2 day(s) | 17.2 %     |
| Dry Hop             | Azacca       | 20 g   | 3 day(s) | 14 %       |
| Dry Hop             | Citra        | 55 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us05 | Ale  | Dry  | 11.5 g | ---        |