

# American wheat

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (47.6%)	81 %	6
Grain	Strzegom Pilzneński	5.5 kg (52.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	60 min	7 %
Boil	Talus	50 g	15 min	8 %
Aroma (end of boil)	Talus	50 g	5 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	11.5 ml	Omega