

American Wheat

- Gravity **12 BLG**
- ABV ---
- IBU **26**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (47.1%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (47.1%) | 85 % | 5 |
| Grain | Munich Malt | 0.25 kg (5.9%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Cascade | 20 g | 10 min | 6 % |
| Boil | Citra | 20 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10.5 g | Fermentis |