

# american wheat - Tomasz Maciąg (pociąg)

- Gravity **11.9 BLG**
- ABV ---
- IBU **45**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **0 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **37.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.52 kg (54.9%)	82 %	4
Grain	Strzegom Pale Ale	2.39 kg (37.4%)	80 %	6
Grain	Karmelowy Czerwony	0.44 kg (6.9%)	75 %	59
Grain	Weyermann - Acidulated Malt	0.06 kg (0.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Amarillo	40 g	5 min	9.5 %
Whirlpool	Amarillo	30 g	30 min	9.5 %
Whirlpool	Citra	40 g	30 min	12 %
Dry Hop	Citra	60 g	5 day(s)	12 %
Dry Hop	Amarillo	40 g	5 day(s)	9.5 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Amarillo	30 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile