

# American Wheat 13°

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                   | Amount     | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (50%) | 80 %  | 7   |
| Grain | Pszoniczny             | 3 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 20 g   | 40 min | 10 %       |
| Boil    | Mosaic | 40 g   | 15 min | 10 %       |
| Boil    | Mosaic | 40 g   | 5 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name  | Amount | Use for   | Time     |
|------|-------|--------|-----------|----------|
| Herb | Mięta | 10 g   | Secondary | 5 day(s) |