

# AMW

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (57.1%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (38.1%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	14 %
Boil	Citra	5 g	15 min	12.3 %
Boil	Amarillo	15 g	15 min	8.6 %
Boil	Citra	5 g	5 min	12.3 %
Boil	Amarillo	15 g	5 min	8.6 %
Dry Hop	Citra	40 g	7 day(s)	12.3 %
Dry Hop	Amarillo	20 g	7 day(s)	8.6 %