

# Apricot american wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4**
- 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	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	2.5 kg (41.7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Mosaic	5 g	50 min	10 %
Boil	Citra	5 g	40 min	12 %
Boil	Mosaic	5 g	30 min	10 %
Boil	Citra	5 g	20 min	12 %
Boil	Mosaic	5 g	10 min	10 %
Boil	Mosaic	5 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 05	Ale	Slant	50 ml	---