

## #12 - American wheat

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	2.5 kg (50%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Cascade PL	15 g	60 min	5.2 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Cascade PL	10 g	7 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	20 ml	---