

American Amber Wheat

- Gravity **13.5 BLG**
- ABV ---
- IBU **30**
- SRM **9.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.75 kg (52.9%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 1.85 kg (35.6%) | 79 % | 6 |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.8%) | 70 % | 49 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |
| Grain | Oats, Flaked | 0.2 kg (3.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Whirlpool | Cascade | 16 g | 1 min | 6 % |
| Whirlpool | Simcoe | 7 g | 1 min | 13 % |
| Whirlpool | Citra | 7 g | 1 min | 12 % |
| Dry Hop | Cascade | 18 g | 7 day(s) | 6 % |
| Dry Hop | Simcoe | 13 g | 7 day(s) | 13 % |
| Dry Hop | Citra | 13 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |