

# American Wheat 1

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **46**
- SRM **3.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (48.9%)	80 %	4
Grain	Pszeniczny	2.2 kg (48.9%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	35 ml	White Labs

## Notes

- Przepis w oparciu o: <http://blog.homebrewing.pl/>  
Dziękuję! :)  
May 29, 2018, 10:17 PM