

American Wheat

- Gravity **13.4 BLG**
- ABV ---
- IBU **26**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 | Pilzneński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (50%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Centennial | 20 g | 60 min | 8.5 % |
| Boil | Amarillo | 15 g | 10 min | 8.8 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 30 ml | Fermentum Mobile |