

# American Wheat

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.5 kg (57.7%)	82 %	5
Grain	BESTMALZ - Best Pilsen	1 kg (38.5%)	80.5 %	4
Grain	Briess - Carapils Malt	0.1 kg (3.8%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	20 min	10.4 %
Boil	Citra	10 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Notes

- Dodane do wody do zacierania 2ml kwasu mlekowego.  
*Mar 1, 2018, 12:02 PM*