

# American Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (41.7%)	81 %	4.5
Grain	Weyermann - Pale Ale Malt	2 kg (41.7%)	85 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (10.4%)	79 %	14
Grain	Strzegom Karmel 30	0.3 kg (6.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Cascade	17 g	10 min	6 %
Aroma (end of boil)	Citra	13 g	10 min	12 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.2 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Simcoe	15 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis