

# American Wheat

---

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **31**
- SRM **2.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.2 kg (50%)	82 %	4
Grain	Pszeniczny	1.2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	5 g	20 min	12 %
Boil	Mandarina Bavaria	7 g	20 min	10 %
Boil	Citra	7 g	5 min	12 %
Boil	Centennial	7 g	5 min	10.5 %
Dry Hop	Citra	15 g	---	12 %