

# American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.3 kg (39.4%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1.3 kg (39.4%) | 83 %  | 5   |
| Grain | Płatki pszeniczne    | 0.4 kg (12.1%) | 85 %  | 3   |
| Grain | Cara-Pils/Dextrine   | 0.3 kg (9.1%)  | 72 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 8.4 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 150 ml | ---        |