

## american wheat

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) UK	0.5 kg (11.4%)	78 %	2
Grain	Pale Malt (2 Row) US	1.7 kg (38.6%)	79 %	4
Grain	Weyermann pszeniczny jasny	2.2 kg (50%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Amarillo	20 g	20 min	9 %
Boil	Citra	30 g	5 min	12.7 %
Aroma (end of boil)	Amarillo	30 g	1 min	9 %

### Yeasts

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