

# American Wheat

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **10.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (48.7%)	81 %	4
Grain	Pszeniczny	1.9 kg (48.7%)	85 %	4
Grain	Strzegom pszenica prażona	0.1 kg (2.6%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	30 min	17.2 %
Boil	Enigma (AUS)	15 g	10 min	17.2 %
Boil	Azacca	20 g	5 min	14 %
Aroma (end of boil)	Enigma (AUS)	10 g	1 min	17.2 %
Whirlpool	Enigma (AUS)	10 g	5 min	17.2 %
Dry Hop	Enigma (AUS)	10 g	2 day(s)	17.2 %
Dry Hop	Azacca	20 g	3 day(s)	14 %
Dry Hop	Citra	55 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	---