

American Wheat

- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **8.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny | 2.5 kg (62%) | 85 % | 4 |
| Grain | Pilznieński | 1.5 kg (37.2%) | 81 % | 4 |
| Grain | Strzegom pszenica prażona | 0.03 kg (0.7%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 5 g | 60 min | 13 % |
| Boil | Centennial | 20 g | 10 min | 10 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Boil | Centennial | 20 g | 5 min | 10 % |
| Boil | Cascade | 45 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |