

# American wheat

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- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (43.1%)	79 %	6
Grain	Strzegom Pszeniczny	2.5 kg (43.1%)	81 %	6
Grain	Oats, Flaked	0.4 kg (6.9%)	80 %	2
Grain	Barley, Flaked	0.4 kg (6.9%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	11 g	60 min	10 %
Boil	Citra	30 g	15 min	12 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Cascade	35 g	1 min	6 %
Boil	Cascade	60 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis