

# American Wheat

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- Gravity **12.9 BLG**
- ABV ---
- IBU **31**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.65 kg (22.4%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1.45 kg (50%)   | 81 %  | 6   |
| Grain | Strzegom Wiedeński  | 0.8 kg (27.6%)  | 79 %  | 10  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 10 g   | 25 min | 10 %       |
| Boil    | Centennial | 10 g   | 15 min | 10.5 %     |
| Boil    | Cascade    | 10 g   | 10 min | 6 %        |
| Boil    | Centennial | 5 g    | 7 min  | 10.5 %     |
| Boil    | Cascade    | 5 g    | 3 min  | 6 %        |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 200 ml | Safale     |

## Extras

| Type  | Name                             | Amount | Use for | Time  |
|-------|----------------------------------|--------|---------|-------|
| Spice | suszone bławatki<br>lub rumianek | 8 g    | Boil    | 5 min |