

## American Wheat - Marcin

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (35.7%)	79 %	6
Grain	Pszeniczny	1.3 kg (46.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (17.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	15 min	10.5 %
Boil	Kohatu	10 g	10 min	7.8 %
Boil	Citra	10 g	10 min	12 %