

American Wheat Warzelnia

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **300 liter(s)**
- Trub loss **0 %**
- Size with trub loss **300 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **345.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **165 liter(s)**
- Total mash volume **220 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Pszeniczny | 30 kg (54.5%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 21 kg (38.2%) | 80.5 % | 2 |
| Grain | Mahogany | 2 kg (3.6%) | 75 % | 39 |
| Grain | Wheat, Flaked | 2 kg (3.6%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Falconer's flight | 140 g | 60 min | 10.9 % |
| Boil | Falconer's flight | 50 g | 15 min | 10.9 % |
| Whirlpool | Falconer's flight | 400 g | 5 min | 6 % |
| Dry Hop | Falconer's flight | 2000 g | 5 day(s) | 10.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 250 g | Fermentis |