

# American Wheat z ściep

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny        | 2 kg (44.9%)   | 81 %  | 4.5 |
| Grain | Viking Pale Ale malt       | 1.5 kg (33.7%) | 80 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.7 kg (15.7%) | 79 %  | 14  |
| Grain | Strzegom Karmel 30         | 0.25 kg (5.6%) | 75 %  | 35  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 15 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Cascade | 15 g   | 10 min | 6 %        |
| Aroma (end of boil) | Citra   | 15 g   | 1 min  | 12 %       |
| Aroma (end of boil) | Simcoe  | 15 g   | 1 min  | 13.2 %     |

## Yeasts

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