

AMW

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (57.1%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (38.1%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 7 g | 60 min | 14 % |
| Boil | Citra | 5 g | 15 min | 12.3 % |
| Boil | Amarillo | 15 g | 15 min | 8.6 % |
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| Boil | Amarillo | 15 g | 5 min | 8.6 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12.3 % |
| Dry Hop | Amarillo | 20 g | 7 day(s) | 8.6 % |