

Jeszcze nie wiem American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (45.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 0.5 kg (9.1%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Boil | Summit | 10 g | 30 min | 17 % |
| Boil | Summit | 20 g | 10 min | 17 % |
| Aroma (end of boil) | Summit | 20 g | 1 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |