

WED AMERICAN WHEAT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (45.5%) | 81 % | 6 |
| 30-50% | | | | |
| Grain | Viking Pale Ale malt | 2.2 kg (40%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (5.5%) | 80 % | 6 |
| 0,5-10% zasypu | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 25 g | 45 min | 10 % |
| Aroma (end of boil) | Cascade PL | 10 g | 5 min | 5.5 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 8.2 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 12.6 % |
| Dry Hop | Cascade PL | 40 g | 7 day(s) | 5.5 % |
| Dry Hop | Amarillo | 40 g | 7 day(s) | 8.2 % |
| Dry Hop | Mosaic | 40 g | 7 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|-----------|----------|
| Spice | Trawa cytrynowa | 25 g | Secondary | 7 day(s) |