

# American Wheat

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (58.1%)	80 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.3 kg (30.2%)	80 %	4
Grain	Monachijski	0.3 kg (7%)	80 %	16
Grain	Cara-Pils/Dextrine	0.2 kg (4.7%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Citra	20 g	15 min	12 %