

American Wheat #2

- Gravity **13.1 BLG**
- ABV ---
- IBU **28**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **37.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3.4 kg (50%)	80 %	5
Grain	Weyermann - Pilsner Malt	3.4 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	14 g	60 min	12.4 %
Boil	Amarillo	20 g	20 min	8.4 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis