

## American Wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **45.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky Nature	9.98 kg (100%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	56.7 g	40 min	6 %