

## American Wheat v.2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Pszoniczny  | 2.5 kg (50%) | 85 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 13 g   | 60 min | 15.5 %     |
| Boil                | Cascade                | 10 g   | 30 min | 8 %        |
| Aroma (end of boil) | Cascade                | 20 g   | 1 min  | 8 %        |
| Boil                | Cascade                | 10 g   | 5 min  | 8 %        |