

## Aw

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 2.5 kg (41.7%) | 81 %  | 4   |
| Grain | Pszeniczny                    | 2.8 kg (46.7%) | 85 %  | 4   |
| Grain | Strzegom<br>Monachijski typ I | 0.5 kg (8.3%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 30            | 0.2 kg (3.3%)  | 75 %  | 30  |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Cascade    | 20 g   | 60 min   | 6 %        |
| Dry Hop | Centennial | 20 g   | 4 day(s) | 10.5 %     |
| Boil    | Chinook    | 20 g   | 5 min    | 13 %       |
| Dry Hop | Citra      | 20 g   | 4 day(s) | 12 %       |

### Yeasts

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