

# Summer Wheat

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 %  | 4   |
| Grain | Pszeniczny          | 3 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 9 g    | 60 min | 10 %       |
| Boil    | Cascade | 20 g   | 60 min | 8.1 %      |
| Boil    | Cascade | 42.5 g | 5 min  | 8.1 %      |
| Boil    | Cascade | 42.5 g | 0 min  | 8.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name                | Amount | Use for   | Time      |
|-------|---------------------|--------|-----------|-----------|
| Other | Borówki i porzeczki | 2.25 g | Secondary | 10 day(s) |