# American Wheat #2

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- 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 |