

## #2 American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (50%)	81 %	4
Grain	Pszeniczny	1.5 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wlp644	Ale	Liquid	150 ml	---