

# Am wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **28.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (42.6%)	81 %	6
Grain	Strzegom Pilzneński	2 kg (42.6%)	80 %	4
Grain	Płatki pszeniczne	0.7 kg (14.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	28 min	11.7 %
Boil	Cascade	20 g	10 min	7.1 %
Whirlpool	Cascade	30 g	1 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's