

# american wheat

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- Gravity **13.6 BLG**
- ABV ---
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.1 kg (83.7%)	85 %	4
Grain	Pilzneński	0.8 kg (16.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade nZ	15 g	60 min	7 %
Boil	Amarillo	10 g	20 min	8.9 %
Boil	Simcoe	10 g	20 min	11.4 %
Whirlpool	Amarillo	26 g	0 min	8.9 %
Whirlpool	Simcoe	26 g	0 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale