

american wheat

- 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 |