

## Aw

- Gravity **12.4 BLG**
- ABV ---
- IBU **15**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (41.7%)	81 %	4
Grain	Pszeniczny	2.8 kg (46.7%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Strzegom Karmel 30	0.2 kg (3.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Dry Hop	Centennial	20 g	4 day(s)	10.5 %
Boil	Chinook	20 g	5 min	13 %
Dry Hop	Citra	20 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis