

# Smoked Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (40%)	80.5 %	3
Grain	BESTMALZ - Best Wheat Malt	2 kg (40%)	82 %	4
Grain	Weyermann - Smoked Malt	1 kg (20%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	5 min	6 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Centennial	30 g	15 min	10.5 %

## Yeasts

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