

Wheat US#2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, Red	2.5 kg (39.9%)	81 %	5
Grain	Simpsons - Aromatic Malt	1.26 kg (20.1%)	82.5 %	49
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (31.9%)	81 %	4
Grain	Wheat, Flaked	0.5 kg (8%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	12 %
Boil	Cascade	20 g	5 min	6.5 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Cascade	20 g	20 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs