

Where's my wheat!?

- Gravity **12 BLG**
- ABV ---
- IBU **29**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (37.5%) | 81 % | 4 |
| Grain | pszeniczny bestmalz | 2.5 kg (62.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Zythos | 5 g | 60 min | 11 % |
| Boil | Cascade | 5 g | 10 min | 6 % |
| Boil | Centennial | 20 g | 10 min | 10.5 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Boil | Citra | 25 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Notes

- Fermentacja 2 tyg i rozlew do butelek
Nov 25, 2015, 11:14 AM