

American wheat

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 5 kg (47.6%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 5.5 kg (52.4%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 60 min | 7 % |
| Boil | Talus | 50 g | 15 min | 8 % |
| Aroma (end of boil) | Talus | 50 g | 5 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|---------|------------|
| Lutra OYL-071 | Ale | Liquid | 11.5 ml | Omega |