

American Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (46.2%) | 80 % | 4 |
| Grain | Pszeniczny | 3 kg (46.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.7%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Cascade | 35 g | 60 min | 6 % |
| Boil | Cascade | 30 g | 5 min | 6 % |
| Whirlpool | Cascade | 15 g | 40 min | 6 % |