

## American Wheat

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- 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 %