

# American Wheat SH

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **6.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (69.9%)	80 %	4
Grain	Pszeniczny	2 kg (28%)	85 %	4
Grain	Special B Malt	0.15 kg (2.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6.8 %
Whirlpool	Cascade	70 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	1000 ml	Mangrove Jack's