

## Wheat US#2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

| Type  | Name                              | Amount          | Yield  | EBC |
|-------|-----------------------------------|-----------------|--------|-----|
| Grain | Briess - Wheat Malt, Red          | 2.5 kg (39.9%)  | 81 %   | 5   |
| Grain | Simpsons - Aromatic Malt          | 1.26 kg (20.1%) | 82.5 % | 49  |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (31.9%)    | 81 %   | 4   |
| Grain | Wheat, Flaked                     | 0.5 kg (8%)     | 77 %   | 4   |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Citra   | 20 g   | 10 min | 12 %       |
| Boil      | Cascade | 20 g   | 5 min  | 6.5 %      |
| Whirlpool | Citra   | 20 g   | 20 min | 12 %       |
| Whirlpool | Cascade | 20 g   | 20 min | 6.5 %      |

### Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 100 ml | White Labs |