

Am wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **28.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (42.6%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (42.6%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.7 kg (14.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 17 g | 28 min | 11.7 % |
| Boil | Cascade | 20 g | 10 min | 7.1 % |
| Whirlpool | Cascade | 30 g | 1 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 10 g | Mangrove Jack's |