

## American wheat 28/06/2023

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.6 kg (29.6%)	83 %	16
Grain	Pszeniczny	3.8 kg (70.4%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	18 g	50 min	12 %
Aroma (end of boil)	Cascade PL	28 g	10 min	6.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	safale