

# American Wheat woodwheat

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **34**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (62.5%) | 81 %  | 6   |
| Grain | Pilznieński         | 1.5 kg (37.5%) | 81 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Boil    | Cascade                | 40 g   | 5 min    | 6 %        |
| Dry Hop | Cascade                | 60 g   | 7 day(s) | 6 %        |