

# Summer Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	3 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	60 min	10 %
Boil	Cascade	20 g	60 min	8.1 %
Boil	Cascade	42.5 g	5 min	8.1 %
Boil	Cascade	42.5 g	0 min	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Borówki i porzeczki	2.25 g	Secondary	10 day(s)