

## #2 American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type  | Name        | Amount       | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny  | 1.5 kg (50%) | 85 %  | 4   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | lunga  | 10 g   | 30 min   | 11 %       |
| Dry Hop | Simcoe | 50 g   | 5 day(s) | 13.2 %     |

### Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| Wlp644 | Ale  | Liquid | 150 ml | ---        |