

American Wheat #2

- Gravity **10 BLG**
- ABV **4 %**
- IBU **43**
- SRM **3.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (47.6%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (47.6%)	80 %	4
Grain	Słód Pale Ale Strzegom	0.2 kg (4.8%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Cascade	25 g	15 min	6 %
Boil	Equinox	30 g	1 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale