

Light American Wheat

- Gravity **11.2 BLG**
- ABV ---
- IBU **16**
- SRM **8.5**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (50%)	70 %	6
Grain	Strzegom Karmel 150	0.2 kg (4%)	65 %	150
Grain	Viking Pale Ale malt	2.3 kg (46%)	70 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	70 min	4 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %

Yeasts

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