

## Where's my wheat!?

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- Gravity **12 BLG**
- ABV ---
- IBU **29**
- SRM **4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- 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	Pilzneński	1.5 kg (37.5%)	81 %	4
Grain	pszeniczny bestmalz	2.5 kg (62.5%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Boil	Cascade	5 g	10 min	6 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Citra	25 g	5 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- Fermentacja 2 tyg i rozlew do butelek  
*Nov 25, 2015, 11:14 AM*