

Crystal American Wheat MB

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **17**
- SRM **3.6**
- 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 **26.4 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 | Pilznieński | 3 kg (60%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Crystal | 50 g | 60 min | 2.2 % |
| Whirlpool | Crystal | 100 g | 15 min | 2.2 % |