

# Light wheat rye beer

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **29**
- SRM **9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.5 kg (48.4%)	85 %	8
Grain	Strzegom Pilzneński	0.8 kg (25.8%)	80 %	4
Grain	Pszeniczny	0.5 kg (16.1%)	85 %	4
Grain	Strzegom Karmel 300	0.3 kg (9.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	30 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	10 min	15.5 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	5 g	0 min	15.5 %