

Light wheat rye beer

- 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 % |