

# Ultra Session American Wheat

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- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **7**
- SRM **4**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	1.8 kg (90%)	85 %	5
Grain	Weyermann - Carawheat	0.2 kg (10%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	10 min	13.5 %