

Wheat US#2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|--------|-----|
| Grain | Briess - Wheat Malt, Red | 2.5 kg (39.9%) | 81 % | 5 |
| Grain | Simpsons - Aromatic Malt | 1.26 kg (20.1%) | 82.5 % | 49 |
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (31.9%) | 81 % | 4 |
| Grain | Wheat, Flaked | 0.5 kg (8%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Cascade | 20 g | 5 min | 6.5 % |
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Cascade | 20 g | 20 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale | Slant | 100 ml | White Labs |