Where's my wheat!?

- Gravity **12 BLG**
- ABV **---**
- IBU **29**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg *(37.5%)*	81 %	4
Grain	pszeniczny bestmalz	2.5 kg *(62.5%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	5 g	60 min	11 %
Boil	Cascade	5 g	10 min	6 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Citra	25 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Notes

- Fermentacja 2 tyg i rozlew do butelek
  Nov 25, 2015, 11:14 AM