

## American Wheat pwrz3 ver2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- 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 | Strzegom Pilzneński      | 2 kg (50%) | 80 %  | 4   |
| Grain | Płatki pszeniczne        | 1 kg (25%) | 85 %  | 3   |
| Grain | Słód pszeniczny Bestmalz | 1 kg (25%) | 82 %  | 5   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Marynka    | 10 g   | 60 min | 10 %       |
| Boil    | Cascade PL | 10 g   | 15 min | 5.2 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 125 ml | Wyeast Labs |