

04 American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **10.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------|----------------|-------|-----|
| Liquid Extract | Pszeniczny WES | 1.7 kg (41.5%) | 80 % | 50 |
| Liquid Extract | Pszeniczny WES | 1.2 kg (29.3%) | 80 % | 50 |
| Liquid Extract | Bursztynowy WES | 1.2 kg (29.3%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade | 25 g | 60 min | 6 % |
| Boil | Willamette | 25 g | 60 min | 5 % |
| Boil | Cascade | 25 g | 10 min | 6 % |
| Boil | Willamette | 25 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |