

## #2 American Wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **16.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (100%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	12 g	60 min	7.1 %
Boil	Sterling	5 g	10 min	7.1 %
Boil	Ahtanum	10 g	10 min	4.4 %
Whirlpool	Ahtanum	15 g	0 min	5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis