

#2 American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **9.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Motueka | 30 g | 10 min | 7 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |
| Dry Hop | Motueka | 70 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Notes

- Zamiast Motueka może być Kohatu.
Aug 6, 2019, 5:05 PM