

## a'la American Wheat z ekstraktów

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **10.5**
- 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 **23.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50%)	82 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra USA 14,2% AA	6 g	60 min	14.2 %
Boil	Mosaic USA 11,8% AA	6 g	60 min	11.8 %
Boil	Simcoe USA 13,3% AA	6 g	60 min	13.3 %
Aroma (end of boil)	Citra USA 14,2% AA	5 g	10 min	14.2 %
Aroma (end of boil)	Mosaic USA 11,8% AA	5 g	10 min	11.8 %
Aroma (end of boil)	Simcoe USA 13,3% AA	5 g	10 min	13.3 %
Aroma (end of boil)	Citra USA 14,2% AA	5 g	5 min	14.2 %
Aroma (end of boil)	Mosaic USA 11,8% AA	5 g	5 min	11.8 %
Aroma (end of boil)	Simcoe USA 13,3% AA	5 g	5 min	13.3 %
Dry Hop	Citra USA 14,2% AA	25 g	5 day(s)	14.2 %
Dry Hop	Mosaic USA 11,8% AA	25 g	5 day(s)	11.8 %
Dry Hop	Simcoe USA 13,3% AA	25 g	5 day(s)	13.3 %

### Yeasts

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