

## American Wheat #2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Brutal przerniczny	3.4 kg (100%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	10 g	20 min	6.7 %
Aroma (end of boil)	Cascade	20 g	5 min	6.7 %
Boil	Citra	10 g	60 min	14.2 %
Aroma (end of boil)	Citra	20 g	5 min	14.2 %
Dry Hop	Mosaic	30 g	2 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	---

### Notes

- Blog przed zadaniem drożdży 13,5  
*Jun 25, 2017, 10:13 AM*