

## American Wheat

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM ---
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

### Fermentables

| Type           | Name                  | Amount         | Yield | EBC |
|----------------|-----------------------|----------------|-------|-----|
| Liquid Extract | browamator pale ale   | 3.4 kg (66.7%) | --- % | --- |
| Liquid Extract | browamator pszeniczny | 1.7 kg (33.3%) | --- % | --- |

### Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 30 g   | 30 min   | 16.5 %     |
| Whirlpool | Mosaic                 | 30 g   | ---      | 10 %       |
| Dry Hop   | Amarillo               | 30 g   | 5 day(s) | 9.5 %      |
| Dry Hop   | Equinox                | 30 g   | 5 day(s) | 13.1 %     |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 15 g   | Fermentis  |