

## extract fake wheat - single malt & hops

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **22**
- SRM **5.7**
- 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	ekstrakt	3 kg (100%)	--- %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Perle	10 g	40 min	7 %
Aroma (end of boil)	Perle	5 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	10 g	Fermentis