

#Sowa 8 - American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **9.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Cała fermentacja to 15 dni, bez przelewania na cichą. Nie pamiętam, jak odfermentowało, niestety w notatkach nic nie ma...
Dec 5, 2020, 3:16 PM