

# West Coast Wheat

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- Gravity **12.9 BLG**
- ABV ---
- IBU **11**
- SRM **9.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.3 kg (86.8%)	80 %	30
Sugar	Buraczany	0.5 kg (13.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Summit	30 g	5 min	17 %
Whirlpool	Chinook	15 g	---	13 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Chinook	15 g	---	13 %

## Yeasts

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