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