

## #13 American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **11.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

### Fermentables

| Type           | Name                                   | Amount         | Yield | EBC |
|----------------|----------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt<br>słodowy pszeniczny | 1.45 kg (100%) | 70 %  | 36  |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 5 g    | 45 min | 12.9 %     |
| Aroma (end of boil) | Citra  | 5 g    | 0 min  | 12.9 %     |
| Aroma (end of boil) | Simcoe | 5 g    | 0 min  | 12.9 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | ---        |

### Notes

- Fermentacja w 18 stopniach  
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