

American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **9.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Fermentables

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

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	5 g	60 min	11 %
Boil	Nelson Sauvin	15 g	15 min	11 %
Boil	Nelson Sauvin	30 g	5 min	11 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis