American Wheat

- Gravity **15.7 BLG**
- ABV **---**
- IBU **21**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg *(50%)*	80 %	8
Grain	Pszeniczny	3 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	20 min	6 %
Aroma (end of boil)	Cascade	20 g	5 min	6 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Mosaic	30 g	2 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa z aipa	Lager	Slant	500 ml	---

Notes

- Zacieranie 18l wody,
  Wysładzanie 22l wody temp 68 stopni
  Po wysładzaniu 25l brzeczki o 11blg
  Po gotowaniu 23l brzeczki o 12blg
  23-02-2017 zlane na zimo 2,2blg
  04-03-2017 butelkowanie 1,7 blg, 253g cukru na 21 l.
  Jan 31, 2017, 2:56 PM