

## #2 American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **9.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                                | Amount        | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 %  | 30  |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Citra   | 10 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Motueka | 30 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Citra   | 30 g   | 10 min   | 12 %       |
| Dry Hop             | Citra   | 20 g   | 7 day(s) | 12 %       |
| Dry Hop             | Motueka | 70 g   | 7 day(s) | 7 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

### Notes

- Zamiast Motueka może być Kohatu.  
*Aug 6, 2019, 5:05 PM*