

## American Wheat ML

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **9.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 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                | Chinook           | 5 g    | 60 min   | 13 %       |
| Boil                | Citra             | 5 g    | 25 min   | 12 %       |
| Boil                | Citra             | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Falconer's Flight | 15 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Mosaic            | 15 g   | 5 min    | 10 %       |
| Dry Hop             | Falconer's Flight | 20 g   | 3 day(s) | 10 %       |
| Dry Hop             | Mosaic            | 10 g   | 3 day(s) | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |