

# American Wheat Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **46**
- SRM **9.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (50%)	85 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Mosaic	5 g	60 min	10.4 %
Boil	Simcoe	5 g	60 min	13.3 %
Boil	Lemon drop	8 g	30 min	4.6 %
Boil	Citra	5 g	15 min	12 %
Boil	Mosaic	5 g	15 min	10.4 %
Boil	Simcoe	5 g	15 min	13.3 %
Boil	Citra	4 g	10 min	12 %
Boil	Mosaic	4 g	10 min	10.4 %
Boil	Simcoe	4 g	10 min	13.2 %
Boil	Lemon drop	4 g	10 min	4.6 %
Boil	Palisade	4 g	10 min	6.1 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Mosaic	5 g	5 min	10.4 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %

## Yeasts

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