

## #2 American Wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **16.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

### Fermentables

| Type           | Name                            | Amount        | Yield | EBC |
|----------------|---------------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 1.7 kg (100%) | 80 %  | 60  |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Sterling | 12 g   | 60 min   | 7.1 %      |
| Boil      | Sterling | 5 g    | 10 min   | 7.1 %      |
| Boil      | Ahtanum  | 10 g   | 10 min   | 4.4 %      |
| Whirlpool | Ahtanum  | 15 g   | 0 min    | 5 %        |
| Whirlpool | Mosaic   | 30 g   | 0 min    | 10 %       |
| Dry Hop   | Mosaic   | 60 g   | 4 day(s) | 10 %       |

### Yeasts

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