

#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