

AW

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **8.9**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12.5 g	40 min	13 %
Boil	Amarillo	12.5 g	40 min	8 %
Whirlpool	Simcoe	20 g	15 min	11 %
Whirlpool	Citra	20 g	15 min	12 %
Dry Hop	Citra	30 g	4 day(s)	13 %
Dry Hop	Amarillo	30 g	4 day(s)	8 %

Yeasts

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