

## West Coast Wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **9.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.3 kg (86.8%) | 80 %  | 30  |
| Sugar          | Buraczany                           | 0.5 kg (13.2%) | --- % | --- |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Summit  | 30 g   | 5 min    | 17 %       |
| Whirlpool           | Chinook | 15 g   | ---      | 13 %       |
| Dry Hop             | Equinox | 30 g   | 3 day(s) | 13.1 %     |
| Dry Hop             | Chinook | 15 g   | ---      | 13 %       |

### Yeasts

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

### Notes

- Filtrowanie z chmielenia na zimno przez pończochę, brewkit + 15 ibu z summita  
*Oct 24, 2017, 3:06 PM*