

## American Wheat #2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type           | Name               | Amount        | Yield | EBC |
|----------------|--------------------|---------------|-------|-----|
| Liquid Extract | Brutal przerniczny | 3.4 kg (100%) | 80 %  | 8   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Cascade | 10 g   | 20 min   | 6.7 %      |
| Aroma (end of boil) | Cascade | 20 g   | 5 min    | 6.7 %      |
| Boil                | Citra   | 10 g   | 60 min   | 14.2 %     |
| Aroma (end of boil) | Citra   | 20 g   | 5 min    | 14.2 %     |
| Dry Hop             | Mosaic  | 30 g   | 2 day(s) | 11.8 %     |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | ---        |

### Notes

- Blog przed zadaniem drożdży 13,5  
*Jun 25, 2017, 10:13 AM*