

## American Wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **9.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	85 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	30 g	60 min	7.8 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	15.5 %
Boil	Ahtanum	10 g	20 min	4 %
Boil	Ahtanum	20 g	0 min	4 %
Boil	Cascade	30 g	0 min	6.3 %
Dry Hop	Mosaic	100 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---