

American Wheat

- Gravity **15.7 BLG**
- ABV ---
- IBU **35**
- SRM ---
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------|----------------|-------|-----|
| Liquid Extract | browamator pale ale | 3.4 kg (66.7%) | --- % | --- |
| Liquid Extract | browamator pszeniczny | 1.7 kg (33.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 16.5 % |
| Whirlpool | Mosaic | 30 g | --- | 10 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Equinox | 30 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 15 g | Fermentis |