

American Wheat BA

- Gravity **12.4 BLG**
- ABV ---
- IBU **16**
- SRM **9.8**
- 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 | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (82.9%) | 80 % | 30 |
| Liquid Extract | Bruntal | 0.7 kg (17.1%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Sterling | 20 g | 60 min | 4.5 % |
| Boil | Sterling | 10 g | 15 min | 4.5 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |