

## American Wheat CCS

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **10**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit USA	10 g	60 min	15.8 %
Boil	Comet USA	20 g	5 min	12.2 %
Boil	Cascade PL	20 g	5 min	5.2 %
Aroma (end of boil)	Cascade USA	25 g	0 min	7.1 %
Dry Hop	Cascade USA	25 g	3 day(s)	7.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.5 g	Fermentis