

# American Wheat ML

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **9.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 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	Chinook	5 g	60 min	13 %
Boil	Citra	5 g	25 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Falconer's Flight	15 g	10 min	10 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Dry Hop	Falconer's Flight	20 g	3 day(s)	10 %
Dry Hop	Mosaic	10 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis