

# American Wheat Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **11.3**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (50%)	82 %	35
Liquid Extract	Ekstrakt słodowy Gozdawa Pszeniczny	1.7 kg (50%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	14.2 %
Boil	Mosaic	5 g	60 min	11.8 %
Boil	Simcoe	5 g	60 min	13.2 %
Aroma (end of boil)	Citra	5 g	10 min	14.2 %
Aroma (end of boil)	Mosaic	5 g	10 min	11.8 %
Aroma (end of boil)	Simcoe	5 g	10 min	13.2 %
Aroma (end of boil)	Citra	5 g	5 min	14.2 %
Aroma (end of boil)	Mosaic	5 g	5 min	11.8 %
Aroma (end of boil)	Simcoe	5 g	5 min	13.2 %
Dry Hop	Citra	35 g	5 day(s)	14.2 %
Dry Hop	Mosaic	35 g	5 day(s)	11.8 %
Dry Hop	Simcoe	35 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale