

# Amerykańska Pszeniczka

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **35 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Wheat	1.7 kg (37%)	78 %	9
Liquid Extract	Coopers LME - Light	1.7 kg (37%)	78 %	7
Liquid Extract	Coopers LME - Wheat	1.2 kg (26.1%)	78 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	East Kent Goldings	15 g	10 min	5.1 %
Dry Hop	Chinook	30 g	10 day(s)	13 %
Dry Hop	Equinox	30 g	10 day(s)	13.1 %

## Yeasts

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