

West Coast Wheat

- Gravity **12.9 BLG**
- ABV ---
- IBU **11**
- SRM **9.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.3 kg (86.8%) | 80 % | 30 |
| Sugar | Buraczany | 0.5 kg (13.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Summit | 30 g | 5 min | 17 % |
| Whirlpool | Chinook | 15 g | --- | 13 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 13.1 % |
| Dry Hop | Chinook | 15 g | --- | 13 % |

Yeasts

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