German Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg *(71.4%)*	81 %	6
Grain	Strzegom Pilzneński	1 kg *(28.6%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Aroma (end of boil)	ariana	15 g	10 min	12 %
Aroma (end of boil)	callista	15 g	10 min	4 %
Aroma (end of boil)	Mandarina Bavaria	15 g	10 min	8 %
Aroma (end of boil)	monroe	15 g	10 min	3 %
Aroma (end of boil)	Yellow Sub	15 g	15 min	6.4 %
Dry Hop	Mandarina Bavaria	15 g	7 day(s)	10 %
Dry Hop	Yellow Sub	15 g	7 day(s)	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	płatki pszenne błyskawiczne	500 g	Boil	60 min