

#08 American Wheat 12 Blg

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **10.6**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 % | 36 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Sterling | 20 g | 60 min | 4.5 % |
| Boil | Sterling | 10 g | 15 min | 4.5 % |
| Boil | Ahtanum | 10 g | 15 min | 5 % |
| Whirlpool | Ahtanum | 20 g | 0 min | 5 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

Yeasts

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