

## #13 American Wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **11.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **7.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **8.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.45 kg (100%)	70 %	36

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	45 min	12.9 %
Aroma (end of boil)	Citra	5 g	0 min	12.9 %
Aroma (end of boil)	Simcoe	5 g	0 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	---

### Notes

- Fermentacja w 18 stopniach  
*Mar 5, 2025, 6:24 PM*