

# Amen

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **9.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	10 g	5 min	6 %
Boil	Citra	5 g	0 min	12 %
Dry Hop	Cascade	20 g	3 day(s)	6 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Dodanie drożdzy 11.02.18  
Ok. 13.9 blg.  
*Feb 11, 2018, 7:52 PM*