

# American Fruit Wheat

- Gravity **13.1 BLG**
- ABV ---
- IBU **103**
- SRM **3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	85 %	4
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	16.3 %
Boil	Sorachi Ace	10 g	45 min	9 %
Boil	Vic Secret	20 g	30 min	16.3 %
Boil	Sorachi Ace	20 g	30 min	9 %
Boil	Vic Secret	10 g	20 min	16.3 %
Boil	Sorachi Ace	10 g	20 min	9 %
Boil	Vic Secret	10 g	10 min	16.3 %
Boil	Sorachi Ace	10 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Limonka	3 g	Boil	10 min
Herb	Mięta	50 g	Boil	10 min