

# American Wheat

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **8.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 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	Cashmere	10 g	60 min	5.4 %
Boil	Cashmere	10 g	15 min	5.4 %
Aroma (end of boil)	Cashmere	10 g	0 min	5.4 %

## Yeasts

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