

## American Wheat BA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **9.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (82.9%) | 80 %  | 30  |
| Liquid Extract | Bruntal                             | 0.7 kg (17.1%) | 81 %  | 26  |

### 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                | Amarillo | 10 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Cascade  | 30 g   | 0 min    | 6 %        |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min    | 9.5 %      |
| Dry Hop             | Cascade  | 30 g   | 7 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |