

## American Wheat JJ

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **8.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Citra	5 g	25 min	12 %
Boil	Citra	5 g	20 min	12 %
Aroma (end of boil)	Falconer's Flight	5 g	15 min	10 %
Aroma (end of boil)	Falconer's Flight	10 g	5 min	10 %
Aroma (end of boil)	Simcoe	15 g	5 min	10 %
Dry Hop	Falconer's Flight	20 g	3 day(s)	10 %
Dry Hop	Simcoe	20 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis