

## (WIP) American Wheat I

- Gravity **12.9 BLG**
- ABV ---
- IBU **39**
- SRM **3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (50%)	80 %	4
Liquid Extract	Pszeniczny	1.2 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Citra	35 g	0 min	12 %

### Yeasts

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

### Notes

- Oparte na <http://blog.homebrewing.pl/american-wheat-receptura/>  
Zmiany:
  - \* mniej (14l)
  - \* z ekstraktów
  - \* więcej chmielu (na goryczkę i aromat)*Apr 6, 2017, 9:40 PM*