

## 04 American Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **10.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pszeniczny WES	1.7 kg (41.5%)	80 %	50
Liquid Extract	Pszeniczny WES	1.2 kg (29.3%)	80 %	50
Liquid Extract	Bursztynowy WES	1.2 kg (29.3%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Willamette	25 g	60 min	5 %
Boil	Cascade	25 g	10 min	6 %
Boil	Willamette	25 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile