

## American Wheat 26.10

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **10**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (87.2%)	80 %	30
Dry Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (12.8%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	25 min	5.5 %
Boil	Citra	15 g	10 min	13.9 %
Aroma (end of boil)	Citra	15 g	5 min	13.9 %
Dry Hop	Citra	50 g	0 day(s)	13.9 %

### Yeasts

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