

## American Wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **38**
- SRM **9.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

| Type           | Name                                | Amount        | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 85 %  | 30  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Sterling               | 30 g   | 60 min   | 7.8 %      |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 20 min   | 15.5 %     |
| Boil    | Ahtanum                | 10 g   | 20 min   | 4 %        |
| Boil    | Ahtanum                | 20 g   | 0 min    | 4 %        |
| Boil    | Cascade                | 30 g   | 0 min    | 6.3 %      |
| Dry Hop | Mosaic                 | 100 g  | 3 day(s) | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |