

## American Wheat BA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **16**
- SRM **9.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (82.9%)	80 %	30
Liquid Extract	Bruntal	0.7 kg (17.1%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	20 g	60 min	4.5 %
Boil	Sterling	10 g	15 min	4.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Aroma (end of boil)	Cascade	30 g	0 min	6 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis