

## American wheat BA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **26**
- SRM **3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.4 kg (100%)	85 %	4

### 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	Ahtanum	10 g	15 min	5 %
Aroma (end of boil)	Ahtanum	20 g	10 min	5 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Dry Hop	Cascade	20 g	6 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us_05	Wheat	Dry	11.5 g	---