

# Ameryka pszenica

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **43**
- SRM **13.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy pszeniczny	1.7 kg (38.6%)	80 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (38.6%)	80 %	60
Sugar	Cukier	1 kg (22.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	22 g	60 min	11.2 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	25 g	10 min	12.8 %
Boil	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis