

# Hazy American Wheat

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **9.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (81%)	80 %	30
Grain	Płatki owsiane	0.2 kg (9.5%)	85 %	3
Grain	Viking Pilsner malt	0.2 kg (9.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	12.8 %
Aroma (end of boil)	Citra	30 g	0 min	13.9 %
Dry Hop	Amarillo	30 g	7 day(s)	9.8 %
Dry Hop	Equinox	25 g	5 day(s)	12.8 %
Dry Hop	Mosaic	30 g	5 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Notes

- próba  
Feb 6, 2018, 10:30 PM