

## #Sowa 8 - American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **40**
- SRM **9.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Fermentables

| Type           | Name                                | Amount       | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale                    | 1.7 kg (50%) | 80 %  | 35  |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 %  | 30  |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 20 g   | 60 min | 12 %       |
| Boil                | Citra | 20 g   | 15 min | 12 %       |
| Aroma (end of boil) | Citra | 40 g   | 0 min  | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- Cała fermentacja to 15 dni, bez przelewania na cichą. Nie pamiętam, jak odfermentowało, niestety w notatkach nic nie ma...  
*Dec 5, 2020, 3:16 PM*