

## American Wheat Pale Ale v.2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **47**
- SRM **10.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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	5 g	60 min	14.2 %
Boil	Mosaic	5 g	60 min	11.8 %
Boil	Simcoe	6 g	60 min	13.2 %
Boil	Citra	7 g	15 min	14.2 %
Boil	Mosaic	7 g	15 min	11.8 %
Boil	Simcoe	7 g	15 min	13.2 %
Aroma (end of boil)	Citra	7 g	5 min	14.2 %
Aroma (end of boil)	Mosaic	7 g	5 min	11.8 %
Aroma (end of boil)	Simcoe	7 g	5 min	13.2 %
Dry Hop	Cascade	35 g	6 day(s)	6 %
Dry Hop	Mosaic	35 g	6 day(s)	11.8 %
Dry Hop	Simcoe	35 g	6 day(s)	13.2 %

### Yeasts

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