

## #08 American Wheat 12 Blg

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **10.6**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	36

### 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 %
Whirlpool	Ahtanum	20 g	0 min	5 %
Whirlpool	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

### Yeasts

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