

a'la American Wheat z ekstraktów

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **42**
- SRM **10.5**
- 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 **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (50%) | 82 % | 35 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil | Citra USA 14,2% AA | 6 g | 60 min | 14.2 % |
| Boil | Mosaic USA 11,8% AA | 6 g | 60 min | 11.8 % |
| Boil | Simcoe USA 13,3% AA | 6 g | 60 min | 13.3 % |
| Aroma (end of boil) | Citra USA 14,2% AA | 5 g | 10 min | 14.2 % |
| Aroma (end of boil) | Mosaic USA 11,8% AA | 5 g | 10 min | 11.8 % |
| Aroma (end of boil) | Simcoe USA 13,3% AA | 5 g | 10 min | 13.3 % |
| Aroma (end of boil) | Citra USA 14,2% AA | 5 g | 5 min | 14.2 % |
| Aroma (end of boil) | Mosaic USA 11,8% AA | 5 g | 5 min | 11.8 % |
| Aroma (end of boil) | Simcoe USA 13,3% AA | 5 g | 5 min | 13.3 % |
| Dry Hop | Citra USA 14,2% AA | 25 g | 5 day(s) | 14.2 % |
| Dry Hop | Mosaic USA 11,8% AA | 25 g | 5 day(s) | 11.8 % |
| Dry Hop | Simcoe USA 13,3% AA | 25 g | 5 day(s) | 13.3 % |

Yeasts

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