

# Amen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **9.4**
- 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 (100%) | 80 %  | 30  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 10 g   | 30 min   | 12 %       |
| Boil    | Cascade | 10 g   | 5 min    | 6 %        |
| Boil    | Citra   | 5 g    | 0 min    | 12 %       |
| Dry Hop | Cascade | 20 g   | 3 day(s) | 6 %        |
| Dry Hop | Citra   | 15 g   | 3 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

## Notes

- Dodanie drożdzy 11.02.18  
Ok. 13.9 blg.  
Feb 11, 2018, 7:52 PM