

## American Wheat

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **35**
- SRM **8.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Jasny	1.7 kg (50%)	80 %	25
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	12.8 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Citra	30 g	0 min	12.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	150 g	Bottling	---