

American Wheat #2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------|---------------|-------|-----|
| Liquid Extract | Brutal przerniczny | 3.4 kg (100%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Cascade | 10 g | 20 min | 6.7 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6.7 % |
| Boil | Citra | 10 g | 60 min | 14.2 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 14.2 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | --- |

Notes

- Blog przed zadaniem drożdży 13,5
Jun 25, 2017, 10:13 AM