

American Wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **17**
- SRM **8.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 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 | Cashmere | 10 g | 60 min | 5.4 % |
| Boil | Cashmere | 10 g | 15 min | 5.4 % |
| Aroma (end of boil) | Cashmere | 10 g | 0 min | 5.4 % |

Yeasts

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