

## American Wheat

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **23**
- SRM **9.6**
- 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 ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	5 g	60 min	11 %
Boil	Nelson Sauvín	15 g	15 min	11 %
Boil	Nelson Sauvín	30 g	5 min	11 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis