

## American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **9.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.7 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	20 g	60 min	4.5 %
Boil	Sterling	10 g	50 min	4.5 %
Boil	Ahtanum	10 g	50 min	5 %
Aroma (end of boil)	Ahtanum	20 g	5 min	5 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

### Yeasts

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