

American Wheat JJ

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **8.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **5 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 % | 30 |
| Liquid Extract | Bruntal | 1.7 kg (50%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 5 g | 60 min | 15.5 % |
| Boil | Citra | 5 g | 25 min | 12 % |
| Boil | Citra | 5 g | 20 min | 12 % |
| Aroma (end of boil) | Falconer's Flight | 5 g | 15 min | 10 % |
| Aroma (end of boil) | Falconer's Flight | 10 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 10 % |
| Dry Hop | Falconer's Flight | 20 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 10 % |

Yeasts

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