

# Izabella Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (58.8%)	85 %	4
Grain	Pilznieński	1 kg (29.4%)	81 %	4
Grain	Weyermann - Carapils	0.2 kg (5.9%)	78 %	4
Grain	Płatki pszeniczne	0.2 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	60 min	5.1 %
Boil	Izabella	20 g	30 min	5.1 %
Aroma (end of boil)	Izabella	25 g	1 min	5.1 %
Dry Hop	Izabella	50 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	200 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Nutrient	2 g	Boil	10 min