

# Pucek American Wheat

- Gravity **12.1 BLG**
- ABV ---
- IBU **24**
- SRM **10.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy pszeniczny Bruntal	2.4 kg (70.6%)	82 %	30
Liquid Extract	Ekstrakt słodowy pale ale Bruntal	1 kg (29.4%)	82 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.4 %
Boil	Amarillo	15 g	15 min	8.8 %
Boil	Citra	20 g	2 min	12.4 %
Dry Hop	Citra	30 g	7 day(s)	12.4 %

## Yeasts

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

## Notes

- Sama receptura jest bardzo ok. Można spróbować zamienić resztkę pale ale na pszeniczny.  
*Apr 8, 2017, 9:08 AM*