

# Wheatness

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **9.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
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## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	25 g	60 min	4.5 %
Boil	Sterling	5 g	25 min	4.5 %
Boil	Ahtanum	13 g	25 min	5 %
Boil	Ahtanum	17 g	1 min	5 %
Boil	Cascade	10 g	1 min	6 %

## Yeasts

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