

## American wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **8.9**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (43.6%)	80 %	30
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (43.6%)	80 %	30
Sugar	cukier	0.25 kg (6.4%)	100 %	0
Dry Extract	suchy ekstrakt	0.25 kg (6.4%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka 2018	20 g	60 min	6.5 %
Boil	marynka 2018	10 g	30 min	6.5 %
Aroma (end of boil)	Citra	50 g	1 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
uwodnione us-05	Ale	Dry	12 g	---