

# US Wheat #1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **10.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (77.3%)	80 %	30
Dry Extract	WES ekstrakt słodowy jasny	0.5 kg (22.7%)	80 %	12

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale