

# 1

- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## 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 (50%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	30 g	60 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Cytryna	20 g	Boil	10 min
Spice	Pomarańcza	20 g	Boil	10 min

## Notes

- Warka #2  
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