

## #1 - American Wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **9.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.1 liter(s)**

### Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (89.5%) | 80 %  | 30  |
| Dry Extract    | Dry Extract (DME) - Light           | 0.2 kg (10.5%) | 95 %  | 16  |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 5 g    | 45 min   | 12 %       |
| Boil    | Citra | 5 g    | 30 min   | 12 %       |
| Boil    | Citra | 5 g    | 15 min   | 12 %       |
| Dry Hop | Citra | 15 g   | 7 day(s) | 12 %       |

### Yeasts

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