

## #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