

American wheat

- 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 | --- |