

## #33 10,5 (cienkusz Wheat Wine)

- Gravity **10.5 BLG**
- ABV ---
- IBU **41**
- SRM **13.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **14.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

### Mash information

- Mash efficiency **16.5 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.7 kg (47.5%)	85 %	4
Grain	Pilzneński	3.5 kg (29.2%)	81 %	4
Grain	Strzegom Pale Ale	1.7 kg (14.2%)	79 %	6
Grain	Monachijski	0.7 kg (5.8%)	80 %	16
Grain	Biscuit Malt	0.4 kg (3.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	15 min	8.5 %
Boil	Centennial	20 g	5 min	8.5 %
Boil	Cascade	20 g	5 min	7 %
Boil	Citra	20 g	5 min	13.5 %
Boil	Galaxy	10 g	5 min	13.3 %

### Yeasts

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