

# biały indianer

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- Gravity **13.1 BLG**
- ABV ---
- IBU **30**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	5 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Cascade	16 g	15 min	6 %
Boil	Equinox	14 g	15 min	13.1 %
Boil	Simcoe	30 g	0 min	13.2 %
Boil	Equinox	30 g	0 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-0	Ale	Dry	23 g	Fermentis