

## liquid white

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- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (40%)	80 %	4
Grain	Weyermann pszeniczny jasny	3.3 kg (60%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Palisade	30 g	20 min	5.9 %
Boil	Simcoe	10 g	7 min	13.2 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	skórka słodkiej pomarańczy	10 g	Boil	45 min
Fining	mech irlandzki	3 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	20 min