

# Na pszenicy

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.45 kg (60.5%)	82 %	18
Grain	Strzegom Pilzneński	1.6 kg (39.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	10 min	13.5 %
Boil	Lemon drop	30 g	30 min	4.6 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %
Whirlpool	Mosaic	25 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis WB - 06	Wheat	Dry	11.5 g	---