

# Nigdy nie będzie takiego lata

- Gravity **13.3 BLG**
- ABV ---
- IBU **32**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (69.8%)	85 %	4
Grain	Weyermann - Carapils	1 kg (23.3%)	78 %	4
Adjunct	Briess - Barley Flakes	0.3 kg (7%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	35 g	60 min	4.5 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %
Dry Hop	Equinox	30 g	6 day(s)	13.1 %

## Yeasts

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