

Pszenica zza oceanu

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **14.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	3 kg (57.7%)	80.5 %	2
Grain	Strzegom pszenica prażona	0.2 kg (3.8%)	70 %	1000
Grain	Strzegom Pale Ale	2 kg (38.5%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Columbus/Tomahawk/Zeus	20 g	10 min	15.5 %
Aroma (end of boil)	Willamette	25 g	5 min	5 %
Aroma (end of boil)	WAI-ITI	25 g	5 min	4.1 %
Dry Hop	WAI-ITI	25 g	---	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	50 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Lemon peel	25 g	Boil	5 min