

# Świt nad sitowiem

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **3.5**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	3.4 kg (63%)	85 %	4
Grain	Pilznieński	2 kg (37%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	6 g	60 min	10 %
Boil	Ahtanum	10 g	10 min	4 %
Boil	Chinook	10 g	10 min	13.9 %
Whirlpool	Citra	9 g	30 min	12 %
Whirlpool	Ahtanum	10 g	30 min	4.6 %
Whirlpool	Chinook	10 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis