

Warsztatowe pszeniczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 5 kg (41.7%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 6 kg (50%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (8.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 100 g | 60 min | 4 % |
| Boil | Marynka | 100 g | 10 min | 10 % |