

## 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 | ---        |