Wheate dla Filipa

- Gravity **12.4 BLG**
- ABV **---**
- IBU **18**
- SRM **10.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(54.5%)*	81 %	4
Grain	Pszeniczny	2 kg *(36.4%)*	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg *(9.1%)*	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa pszeniczne	Wheat	Slant	200 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.