gęś amwit

- Gravity **14.3 BLG**
- ABV **---**
- IBU **50**
- SRM **7.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg *(60%)*	81 %	6
Grain	Strzegom Monachijski typ I	2 kg *(40%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %
Aroma (end of boil)	Equinox	50 g	15 min	13.1 %
Aroma (end of boil)	Marynka	30 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis