

## geś amwit

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- 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  |