

## A przenica

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.13 kg (49.7%)	80 %	4
Grain	Pszeniczny	2 kg (46.6%)	85 %	4
Grain	Weyermann - Carapils	0.16 kg (3.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	12.4 %
Boil	Mosaic	10 g	10 min	12 %
Whirlpool	Citra	30 g	1 min	13.5 %