

# Niepoprawny Pedant

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.75 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (40%)	81 %	6
Grain	Płatki pszeniczne	0.75 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	22.5 g	50 min	13.2 %
Aroma (end of boil)	Amarillo	45 g	15 min	9.5 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %
Dry Hop	Amarillo	37.5 g	2 day(s)	9.5 %
Dry Hop	Simcoe	22.5 g	4 day(s)	13.2 %
Dry Hop	Amarillo	22.5 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile

## Notes

- W hołdzie Łukaszowi Starzakowi.  
*Jun 20, 2017, 4:14 PM*