

PROTOTYP

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.2 kg (50%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.2 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 15 min | 9.5 % |
| Whirlpool | Citra | 20 g | 60 min | 12 % |
| Dry Hop | Citra | 50 g | 10 day(s) | 12 % |