

# Przenica

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.5 kg (53.4%)	83 %	5
Grain	Viking Pale Ale malt	2.5 kg (38.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.6%)	75 %	30
Grain	słód zakwaszający	0.06 kg (0.9%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Whirlpool	Citra	20 g	10 min	12 %
Whirlpool	Amarillo	15 g	10 min	9.5 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %