

# pszenica taka bardziej amerykańska niż niemiecka ale dalej bardzo smaczna

---

- Gravity **11 BLG**
- ABV ---
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.9 kg (40.4%)	81 %	6
Grain	Strzegom Pilzneński	1.9 kg (40.4%)	80 %	4
Grain	Strzegom Pale Ale	0.9 kg (19.1%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	perle	20 g	15 min	4.4 %
Boil	magnum	11 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Aroma (end of boil)	Huell Melon	20 g	2 min	9.3 %