

# Pszenica zza oceanu

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **14.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield  | EBC  |
|-------|---------------------------|---------------|--------|------|
| Grain | Heidelberg                | 3 kg (57.7%)  | 80.5 % | 2    |
| Grain | Strzegom pszenica prażona | 0.2 kg (3.8%) | 70 %   | 1000 |
| Grain | Strzegom Pale Ale         | 2 kg (38.5%)  | 79 %   | 6    |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Marynka                | 25 g   | 60 min | 10 %       |
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 10 min | 15.5 %     |
| Aroma (end of boil) | Willamette             | 25 g   | 5 min  | 5 %        |
| Aroma (end of boil) | WAI-ITI                | 25 g   | 5 min  | 4.1 %      |
| Dry Hop             | WAI-ITI                | 25 g   | ---    | 4.1 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale  | Slant | 50 ml  | Fermentis  |

## Extras

| Type  | Name       | Amount | Use for | Time  |
|-------|------------|--------|---------|-------|
| Spice | Lemon peel | 25 g   | Boil    | 5 min |