

# pszenicznia

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Acid Malt	0.5 kg (9.1%)	58.7 %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Carahell	0.5 kg (9.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	11 %
Boil	Green Bullet	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's