

## tracyt -pszen

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **90**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (30.8%)	80 %	4
Grain	Pszeniczny	2 kg (30.8%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10
Adjunct	Pszenica niesłodowana	0.5 kg (7.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	50 g	15 min	15 %
Aroma (end of boil)	Sabro	100 g	10 min	15 %
Whirlpool	Sabro	100 g	5 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	32 g	Boil	7 min