

# X

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	5 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Cascade	5 g	1 min	6 %
Dry Hop	Cascade	40 g	7 day(s)	6 %
Dry Hop	Citra	20 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	33 g	ferentis