

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **6.3**
- 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 **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (30.8%)	82 %	5
Grain	Pilzneński	2.5 kg (38.5%)	81 %	4
Grain	Płatki pszeniczne	1 kg (15.4%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.7%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Centennial	30 g	0 min	10.5 %
Whirlpool	Cascade	30 g	0 min	6 %
Whirlpool	Bravo	10 g	0 min	15.5 %
Dry Hop	Citra	20 g	0 day(s)	12 %
Dry Hop	Centennial	20 g	0 day(s)	10.5 %
Dry Hop	Motueka	20 g	0 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	herbata	100 g	Secondary	14 day(s)