

gęś amwit

- Gravity **14.3 BLG**
- ABV ---
- IBU **50**
- SRM **7.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (60%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (40%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 40 min | 10 % |
| Aroma (end of boil) | Equinox | 50 g | 15 min | 13.1 % |
| Aroma (end of boil) | Marynka | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |