

# lekka pszenica i kwaśne owoce

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **16**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 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	2.5 kg (41.7%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (25%)	81 %	5
Grain	Płatki owsiane	1.2 kg (20%)	85 %	3
Grain	Zakwaszający pH	0.8 kg (13.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %