

Pomocnik

- Gravity **7.6 BLG**
- ABV ---
- IBU **22**
- SRM **3.8**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (50%)	85 %	8
Grain	Strzegom Wiedeński	1.5 kg (37.5%)	79 %	10
Grain	Pilzneński	0.5 kg (12.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Citra	25 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale