

przenica z chmielem citra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **8.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Słód pszeniczny Bestmalz | 1.1 kg (42.3%) | 82 % | 5 |
| Grain | Viking Pale Ale malt | 1 kg (38.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.1 kg (3.8%) | 75 % | 150 |
| Grain | Weyermann - Carawheat | 0.2 kg (7.7%) | 77 % | 97 |
| Grain | Rye, Flaked | 0.1 kg (3.8%) | 78.3 % | 4 |
| Grain | Oats, Flaked | 0.1 kg (3.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.5 % |
| Boil | Citra | 10 g | 20 min | 13.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 13.5 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 5.5 g | Mauribrew |