

pszenica taka bardziej amerykańska niż niemiecka ale dalej bardzo smaczna

- Gravity **11 BLG**
- ABV ---
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.9 kg (40.4%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.9 kg (40.4%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 0.9 kg (19.1%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | perle | 20 g | 15 min | 4.4 % |
| Boil | magnum | 11 g | 60 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |
| Aroma (end of boil) | Huell Melon | 20 g | 2 min | 9.3 % |