

# Pszenica z cytryną

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (50%)	85 %	5
Grain	Castle Pale Ale	3 kg (50%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Sorachi Ace	50 g	0 min	10 %
Whirlpool	Citra	20 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	30 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka z cytryny	100 g	Boil	15 min
Flavor	Skórka z cytryny	100 g	Secondary	14 day(s)
Herb	Mięta pieprzowa	15 g	Secondary	14 day(s)

## Notes

- 5+5 cytryn  
*Jun 1, 2019, 9:07 PM*