

Pszenica zza oceanu

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **14.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | Heidelberg | 3 kg (57.7%) | 80.5 % | 2 |
| Grain | Strzegom pszenica prażona | 0.2 kg (3.8%) | 70 % | 1000 |
| Grain | Strzegom Pale Ale | 2 kg (38.5%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 10 min | 15.5 % |
| Aroma (end of boil) | Willamette | 25 g | 5 min | 5 % |
| Aroma (end of boil) | WAI-ITI | 25 g | 5 min | 4.1 % |
| Dry Hop | WAI-ITI | 25 g | --- | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale | Slant | 50 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|---------|-------|
| Spice | Lemon Peel | 25 g | Boil | 5 min |