

Pszeniczak na goryczce

- Gravity **12.1 BLG**
- ABV ---
- IBU **88**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (44.4%) | 82 % | 5 |
| Grain | Chit Malt | 0.5 kg (11.1%) | 50 % | 2 |
| Grain | Strzegom Pale Ale | 2 kg (44.4%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 90 min | 10.5 % |
| Boil | Chinook | 25 g | 45 min | 13.5 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 13.5 % |
| Aroma (end of boil) | Cascade | 15 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12 g | Mauribrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | kolendra | 5 g | Boil | 90 min |
| Flavor | skórka pomarańczy | 30 g | Boil | 90 min |