

Pszeniczniaczek

- Gravity **11.2 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (48.6%) | 80 % | --- |
| Liquid Extract | Coopers LME - Wheat | 1.8 kg (51.4%) | 78 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 25 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Wheat | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Other | Płatki orkiszowe | 200 g | Boil | 60 min |