

Świt nad sitowiem

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **23**
- SRM **3.5**
- 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|--------------|-------|-----|
| Grain | Pszoniczny | 3.4 kg (63%) | 85 % | 4 |
| Grain | Pilznieński | 2 kg (37%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Mosaic | 6 g | 60 min | 10 % |
| Boil | Ahtanum | 10 g | 10 min | 4 % |
| Boil | Chinook | 10 g | 10 min | 13.9 % |
| Whirlpool | Citra | 9 g | 30 min | 12 % |
| Whirlpool | Ahtanum | 10 g | 30 min | 4.6 % |
| Whirlpool | Chinook | 10 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |