

# Usmażona szynszyla

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (46.5%)	81 %	4
Grain	Pszeniczny	2.5 kg (46.5%)	85 %	5
Grain	Monachijski	0.38 kg (7.1%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	45 min	8.5 %
Dry Hop	Amarillo	10 g	7 day(s)	8.5 %
Dry Hop	Huell Melon	50 g	7 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's