

X

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **23**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (50%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 2.2 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 5 g | 30 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 5 g | 15 min | 9.5 % |
| Aroma (end of boil) | Citra | 5 g | 10 min | 12 % |
| Aroma (end of boil) | Cascade | 5 g | 1 min | 6 % |
| Dry Hop | Cascade | 40 g | 7 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 33 g | ferentis |