

# PROTOTYP

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- 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 %       |
| Aroma (end of boil) | Amarillo | 20 g   | 15 min    | 9.5 %      |
| Whirlpool           | Citra    | 20 g   | 60 min    | 12 %       |
| Dry Hop             | Citra    | 50 g   | 10 day(s) | 12 %       |