

## #4 pszenica z antypodów

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

| Type           | Name                | Amount        | Yield | EBC |
|----------------|---------------------|---------------|-------|-----|
| Liquid Extract | Strzegom Pszeniczny | 1.7 kg (100%) | 81 %  | 6   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Galaxy  | 5 g    | 60 min   | 14.2 %     |
| Aroma (end of boil) | Motueka | 15 g   | 10 min   | 7.3 %      |
| Aroma (end of boil) | Galaxy  | 10 g   | 10 min   | 14.2 %     |
| Dry Hop             | Galaxy  | 15 g   | 7 day(s) | 14.2 %     |
| Dry Hop             | Motueka | 35 g   | 7 day(s) | 7.3 %      |

### Yeasts

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