

## #6 Pszenica+Citra+Owies+PaleAle

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.4 liter(s)**
- Total mash volume **1.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (79.1%)	80 %	---
Grain	Płatki owsiane	0.2 kg (9.3%)	--- %	---
Grain	Briess - Pale Ale Malt	0.25 kg (11.6%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.5 %
Aroma (end of boil)	Citra	22 g	10 min	12.5 %
Dry Hop	Citra	30 g	7 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	6 g	---