

# amerykańska przenica

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **52**
- SRM **2.4**
- 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 **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1 kg (33.3%)	75 %	3
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Dry Hop	Mandarina Bavaria	25 g	5 day(s)	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %