

## Amerykańskie pszeniczne #6

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.4**
- 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 **70 %**
- Liquor-to-grist ratio **4.35 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **24.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (44%)	85 %	4
Grain	Strzegom Pilzneński	2.25 kg (49.5%)	80 %	4
Grain	Płatki pszeniczne	0.2 kg (4.4%)	60 %	3
Grain	Rye, Flaked	0.1 kg (2.2%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.9 %
Aroma (end of boil)	Centennial	15 g	10 min	10.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Slant	150 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	skorka cytryny	30 g	Boil	10 min