

Pszenica v2.0

- Gravity **13.1 BLG**
- ABV ---
- IBU **36**
- SRM **7.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (45.8%)	81 %	4
Grain	Pszeniczny	3 kg (45.8%)	85 %	4
Grain	Carabelge	0.05 kg (0.8%)	80 %	30
Grain	Carawheat (GR)	0.5 kg (7.6%)	68 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Amarillo	10 g	60 min	9.5 %
Whirlpool	Amarillo	20 g	0 min	9.5 %
Dry Hop	Lublin (Lubelski)	90 g	---	4 %

Yeasts

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