

# Pszeniczak na goryczce

- Gravity **12.1 BLG**
- ABV ---
- IBU **88**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (44.4%)	82 %	5
Grain	Chit Malt	0.5 kg (11.1%)	50 %	2
Grain	Strzegom Pale Ale	2 kg (44.4%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	90 min	10.5 %
Boil	Chinook	25 g	45 min	13.5 %
Aroma (end of boil)	Citra	15 g	10 min	13.5 %
Aroma (end of boil)	Cascade	15 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12 g	Mauribrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	90 min
Flavor	skórka pomarańczy	30 g	Boil	90 min