

## Pszenica z cytryną

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **31.9 liter(s)**

### Fermentables

| Type  | Name                     | Amount     | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 3 kg (50%) | 85 %  | 5   |
| Grain | Castle Pale Ale          | 3 kg (50%) | 80 %  | 8   |

### Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Marynka     | 15 g   | 60 min | 10 %       |
| Boil                | Citra       | 30 g   | 10 min | 12 %       |
| Aroma (end of boil) | Sorachi Ace | 50 g   | 0 min  | 10 %       |
| Whirlpool           | Citra       | 20 g   | 0 min  | 12 %       |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - American Wheat | Ale  | Liquid | 30 ml  | Wyeast Labs |

### Extras

| Type   | Name             | Amount | Use for   | Time      |
|--------|------------------|--------|-----------|-----------|
| Flavor | Skórka z cytryny | 100 g  | Boil      | 15 min    |
| Flavor | Skórka z cytryny | 100 g  | Secondary | 14 day(s) |
| Herb   | Mięta pieprzowa  | 15 g   | Secondary | 14 day(s) |

### Notes

- 5+5 cytryn  
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