

## #33 10,5 (cienkusz Wheat Wine)

- Gravity **10.5 BLG**
- ABV ---
- IBU **41**
- SRM **13.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **14.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **21.3 liter(s)**

### Mash information

- Mash efficiency **16.5 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny        | 5.7 kg (47.5%) | 85 %  | 4   |
| Grain | Pilzneński        | 3.5 kg (29.2%) | 81 %  | 4   |
| Grain | Strzegom Pale Ale | 1.7 kg (14.2%) | 79 %  | 6   |
| Grain | Monachijski       | 0.7 kg (5.8%)  | 80 %  | 16  |
| Grain | Biscuit Malt      | 0.4 kg (3.3%)  | 79 %  | 45  |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 20 g   | 15 min | 8.5 %      |
| Boil    | Centennial | 20 g   | 5 min  | 8.5 %      |
| Boil    | Cascade    | 20 g   | 5 min  | 7 %        |
| Boil    | Citra      | 20 g   | 5 min  | 13.5 %     |
| Boil    | Galaxy     | 10 g   | 5 min  | 13.3 %     |

### Yeasts

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