

amerykańska przenica

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **52**
- SRM **2.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 1 kg (33.3%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 1.5 kg (50%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Aroma (end of boil) | Equinox | 20 g | 5 min | 13.1 % |
| Dry Hop | Equinox | 20 g | 5 day(s) | 13.1 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 10 % |
| Dry Hop | Mandarina Bavaria | 25 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |