

# Letni smak

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (41.9%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (32.3%)	79 %	10
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (16.1%)	80 %	3
Grain	Płatki pszeniczne	0.3 kg (9.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	10.6 %
Boil	Książęcy	15 g	10 min	7 %
Aroma (end of boil)	Amora Preta	10 g	1 min	11.2 %
Dry Hop	Amora Preta	20 g	1 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Bottling	---