

# Niepoprawny Pedant

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.75 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (40%)    | 81 %  | 6   |
| Grain | Płatki pszeniczne   | 0.75 kg (10%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Simcoe   | 22.5 g | 50 min   | 13.2 %     |
| Aroma (end of boil) | Amarillo | 45 g   | 15 min   | 9.5 %      |
| Dry Hop             | Simcoe   | 30 g   | 2 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 37.5 g | 2 day(s) | 9.5 %      |
| Dry Hop             | Simcoe   | 22.5 g | 4 day(s) | 13.2 %     |
| Dry Hop             | Amarillo | 22.5 g | 4 day(s) | 9.5 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |

## Notes

- W hołdzie Łukaszowi Starzakowi.  
*Jun 20, 2017, 4:14 PM*