

# przenica z chmielem citra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **8.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Słód pszeniczny Bestmalz | 1.1 kg (42.3%) | 82 %   | 5   |
| Grain | Viking Pale Ale malt     | 1 kg (38.5%)   | 80 %   | 5   |
| Grain | Strzegom Karmel 150      | 0.1 kg (3.8%)  | 75 %   | 150 |
| Grain | Weyermann - Carawheat    | 0.2 kg (7.7%)  | 77 %   | 97  |
| Grain | Rye, Flaked              | 0.1 kg (3.8%)  | 78.3 % | 4   |
| Grain | Oats, Flaked             | 0.1 kg (3.8%)  | 80 %   | 2   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 10 g   | 60 min   | 13.5 %     |
| Boil                | Citra | 10 g   | 20 min   | 13.5 %     |
| Aroma (end of boil) | Citra | 10 g   | 5 min    | 13.5 %     |
| Dry Hop             | Citra | 20 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name                  | Type  | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry  | 5.5 g  | Mauribrew  |