

# 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