

Pszeniczniaczek

- Gravity **11.2 BLG**
- ABV ---
- IBU **21**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (48.6%)	80 %	---
Liquid Extract	Coopers LME - Wheat	1.8 kg (51.4%)	78 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	Płatki orkiszowe	200 g	Boil	60 min