

# WEDDING BEER

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- Gravity **12.1 BLG**
- ABV ---
- IBU **9**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.5 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	5.5 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	40 g	60 min	12 %
Aroma (end of boil)	Amarillo	40 g	15 min	9.5 %
Whirlpool	Citra	75 g	60 min	12 %
Dry Hop	Citra	50 g	10 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	---