

wheat imieninowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **54 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (50%)	81 %	4
Grain	Pszeniczny	6 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13.1 %
Aroma (end of boil)	Amarillo	50 g	10 min	8.2 %
Aroma (end of boil)	Cascade	50 g	5 min	7.1 %
Aroma (end of boil)	Citra	80 g	0 min	13 %
Aroma (end of boil)	cascaade	50 g	0 min	7.1 %