

## Letni smak

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

### Fermentables

| Type  | Name                               | Amount         | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński                         | 1.3 kg (41.9%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński                 | 1 kg (32.3%)   | 79 %  | 10  |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (16.1%) | 80 %  | 3   |
| Grain | Płatki pszeniczne                  | 0.3 kg (9.7%)  | 60 %  | 3   |

### Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Chinook     | 10 g   | 50 min   | 10.6 %     |
| Boil                | Książęcy    | 15 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Amora Preta | 10 g   | 1 min    | 11.2 %     |
| Dry Hop             | Amora Preta | 20 g   | 1 day(s) | 11.2 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 11 g   | Fermentis  |

### Extras

| Type   | Name            | Amount | Use for  | Time |
|--------|-----------------|--------|----------|------|
| Flavor | trawa cytrynowa | 20 g   | Bottling | ---  |