CZARNA PSZENICA

- Gravity **12.1 BLG**
- ABV **---**
- IBU **37**
- SRM **36.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg *(42.3%)*	80 %	5
Grain	Pszeniczny	2.5 kg *(48.1%)*	85 %	4
Grain	Strzegom pszenica prażona	0.5 kg *(9.6%)*	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Cascade	20 g	15 min	6 %
Boil	Citra	10 g	15 min	12 %
Boil	Cascade	15 g	5 min	6 %
Boil	Citra	15 g	5 min	12 %
Whirlpool	Cascade	15 g	80 min	6 %
Whirlpool	Citra	25 g	80 min	12 %
Whirlpool	Chinook	35 g	80 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---