

2. ŚPIĄÇA PSZENICA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.8 kg (52.8%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2.5 kg (47.2%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 25 g | 75 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 500 ml | --- |

Notes

- 1. 650g cukru
 - 2. 500g cukru
- Dec 17, 2020, 8:47 PM*