

Amerykańska pszenica kolejna odstona

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (20%)	85 %	4
Grain	Strzegom Pszeniczny	2 kg (40%)	81 %	6
Grain	Viking Pale Ale malt	1 kg (20%)	80 %	5
Grain	Monachijski	1 kg (20%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	10 %
Aroma (end of boil)	Mosaic	40 g	5 min	10 %
Whirlpool	Mosaic	50 g	10 min	10 %
Dry Hop	Simcoe	50 g	1 day(s)	13.2 %
Dry Hop	Amarillo	50 g	1 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	30 g	Fermentis