

## AW#2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4.4**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (56.1%)	81 %	4
Grain	Pszeniczny	2 kg (37.4%)	85 %	4
Grain	Monachijski	0.25 kg (4.7%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.1 kg (1.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.9 %
Aroma (end of boil)	Chinook	10 g	0 min	11.9 %
Aroma (end of boil)	Cascade	40 g	0 min	5.8 %
Boil	Cascade	10 g	5 min	5.8 %

### Notes

- US-05 - gęstwa po 1 warce  
60' - 66°C  
*Feb 28, 2021, 8:38 AM*