

## Pszenica2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.1**
- 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	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2.5 kg (50%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	15 %
Boil	Sabro	10 g	30 min	15 %
Boil	Sabro	10 g	20 min	15 %
Dry Hop	Willamette	20 g	7 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis