

## To Be The Best

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **69**
- SRM **4.3**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Płatki pszeniczne	2 kg (33.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	15 min	12 %
Boil	Magnum	50 g	30 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	Safale