

## Wujek Sam 2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **13.2**
- 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 **30 min**
- Evaporation rate **1 %/h**
- Boil size **21.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy pszeniczny	1.7 kg (48.6%)	80 %	45
Liquid Extract	Gozdawa ekstrakt słodowy jasny	1.8 kg (51.4%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Amarillo	10 g	3 min	9.5 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.6 g	Gozdawa