

## lekka pszenica

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **3 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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 Wheat Malt            | 2.5 kg (50%) | 83 %  | 5   |
| Grain | Simpsons - Golden Promise    | 1.5 kg (30%) | 81 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 1 kg (20%)   | 73 %  | 20  |

### Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Iunga (PL)  | 8 g    | 45 min | 11 %       |
| Boil                | Mosaic (US) | 10 g   | 5 min  | 11.3 %     |
| Aroma (end of boil) | Amarillo    | 10 g   | 5 min  | 9.5 %      |
| Aroma (end of boil) | Simcoe (US) | 10 g   | 5 min  | 14.5 %     |
| Whirlpool           | Amarillo    | 20 g   | 10 min | 9.5 %      |
| Whirlpool           | Simcoe (US) | 20 g   | 10 min | 14.5 %     |
| Whirlpool           | Mosaic (US) | 20 g   | 10 min | 11.3 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type  | Name  | Amount | Use for | Time   |
|-------|-------|--------|---------|--------|
| Spice | kafir | 10 g   | Boil    | 10 min |