

2.ŚPIĄCA PSZENICA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.8 kg (52.8%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (47.2%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	75 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	---

Notes

- 1. 650g cukru
 - 2. 500g cukru
- Dec 17, 2020, 8:47 PM*