

## #1 - A Kind Of Magic

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Pilsner (2 Row) Ger	2 kg (36.4%)	81 %	4
Grain	Strzegom Pale Ale	0.5 kg (9.1%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Citra	10 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Boil	Galaxy	10 g	5 min	15 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %
Aroma (end of boil)	Galaxy	10 g	1 min	15 %
Whirlpool	Amarillo	10 g	0 min	9.5 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Mosaic	10 g	0 min	10 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Whirlpool	Galaxy	10 g	0 min	15 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

Dry Hop	Columbus/Tomahawk/Zeus	20 g	4 day(s)	15.5 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis