

## ms2

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- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 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	Weyermann - Pale Ale Malt	2.5 kg (50%)	85 %	7
Grain	Strzegom pszeniczny	2.5 kg (50%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	13 %
Boil	Cascade	20 g	15 min	6 %
Dry Hop	Chinook	30 g	3 day(s)	13 %
Dry Hop	Cascade	30 g	3 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale SU-05	Ale	Slant	10 ml	---