

## Południca v3

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (50%)	79 %	6
Grain	Żytni	1 kg (16.7%)	85 %	8
Grain	Strzegom Pszeniczny	1.5 kg (25%)	81 %	6
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Denali	15 g	60 min	14 %
Boil	Lemon drop	10 g	25 min	4.6 %
Aroma (end of boil)	Denali	15 g	0 min	14 %
Aroma (end of boil)	Lemon drop	20 g	0 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Slant	600 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	2 g	Mash	60 min
Fining	Karagen	2.5 g	Boil	15 min
Other	Pożywka	2 g	Boil	5 min