

Rosomak w pszenicy II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.3**
- 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (50%)	82 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (25%)	82 %	5
Grain	Płatki pszeniczne	1 kg (25%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	Chinook	25 g	0 min	13 %
Boil	Amarillo	25 g	0 min	9.5 %
Boil	Mosaic	25 g	0 min	10 %
Dry Hop	Chinook	25 g	3 day(s)	13 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Liście kaffiru	10 g	Boil	5 min
Flavor	Kolendra	15 g	Boil	5 min
Flavor	Skórki limonki	10 g	Bottling	---