

Bono Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **41**
- SRM **6.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 3 kg (54.5%) | 85 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (36.4%) | 85 % | 7 |
| Grain | Karmelowy Czerwony | 0.4 kg (7.3%) | 75 % | 59 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 35 g | 60 min | 11.1 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Citra | 35 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 35 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |