

# Bydzie dobre

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **10 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **43.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4 kg (47.1%)	80.5 %	2
Grain	Briess - 2 Row Carapils Malt	0.5 kg (5.9%)	75 %	3
Grain	Pszeniczny	4 kg (47.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ella (AUS)	50 g	30 min	15.1 %
Whirlpool	Cascade	50 g	30 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	7 g	---