

# Chciałem być

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **10**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Viking Pale Ale malt | 2 kg (40%) | 80 %  | 5   |
| Grain | Pszoniczny           | 3 kg (60%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Fuggles | 15 g   | 60 min   | 4.5 %      |
| Boil                | Cascade | 25 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Citra   | 35 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 30 g   | 8 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 30 g   | 8 day(s) | 13.2 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5 g    | ---        |