

## Mosaic Wheat

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **5.9**
- 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (47.6%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (28.6%)	81 %	6
Grain	Wheat, Flaked	1 kg (19%)	77 %	4
Grain	Strzegom Karmel 150	0.25 kg (4.8%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Mosaic	15 g	10 min	10 %
Whirlpool	Mosaic	10 g	0 min	10 %