

## ms2

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- Gravity **11.4 BLG**
- ABV ---
- IBU **29**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 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 | Weyermann - Pale Ale Malt | 2.5 kg (50%) | 85 %  | 7   |
| Grain | Strzegom pszeniczny       | 2.5 kg (50%) | 81 %  | 6   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 20 g   | 40 min   | 13 %       |
| Boil    | Cascade | 20 g   | 15 min   | 6 %        |
| Dry Hop | Chinook | 30 g   | 3 day(s) | 13 %       |
| Dry Hop | Cascade | 30 g   | 3 day(s) | 6 %        |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| safale SU-05 | Ale  | Slant | 10 ml  | ---        |