

# Panna Patrycja

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **5.8**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	8 %
Boil	Mosaic	15 g	10 min	12 %
Boil	Cascade	5 g	5 min	8 %
Dry Hop	Mosaic	15 g	7 day(s)	12 %
Dry Hop	Cascade	15 g	7 day(s)	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Dry	11 g	Fermentis