

## #6 Amerykańska Mozaika\_2

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pszeniczny           | 2 kg (42.6%)   | 85 %   | 4   |
| Grain | Viking Pale Ale malt | 2 kg (42.6%)   | 80 %   | 5   |
| Grain | Płatki owsiane       | 0.2 kg (4.3%)  | 85 %   | 3   |
| Grain | Acid Malt            | 0.5 kg (10.6%) | 58.7 % | 6   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Mosaic | 15 g   | 25 min | 10 %       |
| Whirlpool | Mosaic | 15 g   | 10 min | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |