

AW#2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **4.4**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (56.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (37.4%) | 85 % | 4 |
| Grain | Monachijski | 0.25 kg (4.7%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (1.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 15 g | 60 min | 11.9 % |
| Aroma (end of boil) | Chinook | 10 g | 0 min | 11.9 % |
| Aroma (end of boil) | Cascade | 40 g | 0 min | 5.8 % |
| Boil | Cascade | 10 g | 5 min | 5.8 % |

Notes

- US-05 - gęstwa po 1 warce
60' - 66°C
Feb 28, 2021, 8:38 AM