

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 |