

# PIWO MAJOWE

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **9.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (87.2%)	80 %	30
Dry Extract	Muntons DME - Amber	0.5 kg (12.8%)	95 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15.5 g	60 min	14.5 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Simcoe	5 g	10 min	12.1 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	0 min	14.5 %
Aroma (end of boil)	Simcoe	10 g	0 min	12.1 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Simcoe	15 g	4 day(s)	12.1 %
Dry Hop	Amarillo	30 g	4 day(s)	7.1 %

## Yeasts

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

## Notes

- Zadanie drożdży : 06-04-2018  
Chmielenie na zimno: 17-04-2018 (wieczorem)  
Butelkowanie: 21-04-2018
- Gęstość początkowa 12,5 BLG. końcowa 2,1 BLG  
Stopień nagazowania : 2.3 (3g cukru na 0,5L piwa)  
Apr 25, 2018, 10:16 AM