

# Spotkanie Po Latach

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3 kg (60%)	82 %	4
Grain	Munich Malt	1 kg (20%)	80 %	18
Grain	BESTMALZ - Bestt Pale Ale	1 kg (20%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	20 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	40 min	4.5 %
Boil	Nelson Sauvín	20 g	10 min	11 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---