

# Wonderboy

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **4**
- SRM **2.3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2 kg (57.1%)	85 %	3
Grain	Pilzneński	1.5 kg (42.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	15 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie / Czereśnie	1000 g	Secondary	7 day(s)
Flavor	Lactic Acid	35 g	Secondary	7 day(s)

## Notes

- Zacieranie normalne do min 6 Blg -> 8 Blg  
Gotowanie normalne może być mniej niż 1h.  
Lacto (cała paczka) i us-05 zaraz na fermentację.  
Owoce na cichą.  
*Aug 14, 2017, 10:56 AM*