

# Imieninowe

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **46**
- SRM **8.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt zero	4 kg (66.7%)	80 %	5
Grain	Słód pszeniczny Viking	1 kg (16.7%)	82 %	5
Grain	Viking melanoidynowy	1 kg (16.7%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra Browamator	30 g	60 min	12.1 %
Boil	Mosaic	15 g	15 min	14 %

## Yeasts

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