

# lekka pszenica

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **3 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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	Viking Wheat Malt	2.5 kg (50%)	83 %	5
Grain	Simpsons - Golden Promise	1.5 kg (30%)	81 %	4
Grain	Simpsons - Golden Naked Oats	1 kg (20%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (PL)	8 g	45 min	11 %
Boil	Mosaic (US)	10 g	5 min	11.3 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Simcoe (US)	10 g	5 min	14.5 %
Whirlpool	Amarillo	20 g	10 min	9.5 %
Whirlpool	Simcoe (US)	20 g	10 min	14.5 %
Whirlpool	Mosaic (US)	20 g	10 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kafir	10 g	Boil	10 min