

#6 Amerykańska Mozaika_2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (42.6%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (42.6%)	80 %	5
Grain	Płatki owsiane	0.2 kg (4.3%)	85 %	3
Grain	Acid Malt	0.5 kg (10.6%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	25 min	10 %
Whirlpool	Mosaic	15 g	10 min	10 %

Yeasts

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