

Mosaic Wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **29**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy | 2.5 kg (47.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (28.6%) | 81 % | 6 |
| Grain | Wheat, Flaked | 1 kg (19%) | 77 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 10 min | 10 % |
| Whirlpool | Mosaic | 10 g | 0 min | 10 % |