

Pacific Wheat #21

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **10**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (66.7%) | 80 % | 30 |
| Liquid Extract | Bruntal | 1.7 kg (33.3%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 7 g | 60 min | 15.5 % |
| Aroma (end of boil) | Pacific Jade | 15 g | 10 min | 13 % |
| Aroma (end of boil) | Pacific Jade | 25 g | 5 min | 13 % |
| Aroma (end of boil) | Pacific Jade | 10 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 11 g | Mauribrew |

Notes

- 100zł
Warzenie - 25 VI 2018
Początkowa - 13 BLG
Końcowa -
Burzliwa - 16/17
Rozlew - 15 VII
ABV -
CO2 -
May 7, 2018, 10:11 AM