

# Pszenica 16.02.2023

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **7.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name        | Amount          | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pszeniczny  | 2.25 kg (40.9%) | 85 %  | 4   |
| Grain | Monachijski | 3.25 kg (59.1%) | 80 %  | 16  |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Zula       | 28 g   | 60 min   | 11.1 %     |
| Whirlpool | Chinook    | 12 g   | 0 min    | 7.6 %      |
| Whirlpool | Willamette | 12 g   | 0 min    | 5 %        |
| Dry Hop   | Chinook    | 11 g   | 7 day(s) | 7.6 %      |
| Dry Hop   | Willamette | 11 g   | 7 day(s) | 5 %        |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-33 | Wheat | Dry  | 11.5 g | safale     |