

# Pszenica z kawą #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **6.5**
- Style **Specialty 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 **15 %/h**
- Boil size **26.4 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	Pszeniczny	3 kg (60%)	85 %	4
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Culture	200 g	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	200 g	Secondary	---
Flavor	Kawa	250 g	Secondary	---