Pszeniczna 16

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **117**
- SRM **6.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pszeniczny	1.7 kg *(28.8%)*	85 %	4
Liquid Extract	Pilzneński	3.4 kg *(57.6%)*	81 %	4
Liquid Extract	Karmelowy	0.6 kg *(10.2%)*	75 %	59
Sugar	Cukier trzcinowy	0.2 kg *(3.4%)*	90 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus-goryczkowy	40 g	60 min	15.5 %
Boil	Columbus-goryczkowy	20 g	45 min	15.5 %
Boil	Palisade	20 g	20 min	7.5 %
Boil	Vic Secret	30 g	15 min	16.3 %
Boil	Palisade	15 g	10 min	7.5 %
Boil	Chinook	15 g	10 min	13 %
Boil	Palisade	15 g	5 min	7.5 %
Boil	Chinook	15 g	5 min	13 %
Dry Hop	Citra	30 g	10 day(s)	12 %
Dry Hop	Palisade	30 g	10 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Slant	30 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	Platki owsiane blysk	400 g	Boil	20 min
Water Agent	Calcium Chloride	10 g	Boil	0 min
Water Agent	CaSO4 (gips piwowarski)	5 g	Boil	0 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.