

# Pszenica

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **184**
- SRM ---

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Pszeniczny                 | 3.4 kg (66.7%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (33.3%) | 80 %  | --- |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Blanc        | 100 g  | 60 min | 7.6 %      |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 60 min | 12.2 %     |
| Boil    | Hallertau Blanc        | 50 g   | 30 min | 7.6 %      |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 30 min | 12.2 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11 g   | Fermentis  |