

# #1 Pszenica

---

- Gravity **9 BLG**
- ABV ---
- IBU **12**
- SRM **2.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt pszeniczny płynny	1.7 kg (60.7%)	100 %	5
Dry Extract	Ekstrakt jasny suchy	1 kg (35.7%)	100 %	3
Sugar	Cukier	0.1 kg (3.6%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	8 g	Safbrew