

## BRUNTAL PSZENICZNY - 2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **11.1**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (89.5%)	80 %	35
Grain	Płatki owsiane błyskawiczne	0.1 kg (5.3%)	85 %	3
Sugar	Glukoza	0.1 kg (5.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	50 min	6.8 %
Boil	Lublin (Lubelski)	10 g	10 min	3.7 %
Boil	Lublin (Lubelski)	15 g	5 min	3.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Wheat	Slant	300 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona skórka cytryny	6 g	Boil	10 min
Flavor	Suszona skórka słodkiej pomarańczy	5 g	Boil	10 min