

## Cos jak pszenica

---

- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **2.3**
- 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	słód bursztynowy	3 kg (78.9%)	73 %	---
Dry Extract	ekstrakt pszeniczny	0.5 kg (13.2%)	100 %	---
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.3 kg (7.9%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	60 min	7.8 %
Boil	Oktawia	10 g	40 min	7.8 %
Boil	Tradition	25 g	25 min	5.5 %
Aroma (end of boil)	Tradition	25 g	1 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11.5 g	---