

## Marcowe pszeniczne

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **57**
- SRM **17**
- Style **Lite American Lager**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time --- **min**
- Evaporation rate --- **%/h**
- Boil size --- **liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (68%)	80 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.8 kg (32%)	80 %	60

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Ekuanot	15 g	60 min	14 %
Whirlpool	Simcoe	30 g	60 min	13.2 %
Dry Hop	Centennial	15 g	3 day(s)	10.5 %
Dry Hop	Sterling	30 g	3 day(s)	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Lager	Dry	11 g	---