

# Pszenica

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- Gravity **11.7 BLG**
- ABV ---
- IBU ---
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---
Liquid Extract	Coopers LME - Wheat	1.7 kg (50%)	78 %	9

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	---

## Notes

- Do gazowania 165 g glukozy i nasycenie wyszło bardzo wysokie, trzeba było delikatnie otwierać.  
*Nov 20, 2016, 10:46 PM*