

Pszeniczne Lubelskie

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **12**
- SRM **9.4**
- Style **Weizen/Weissbier**

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 | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 3.4 % |
| Boil | Saaz (Czech Republic) | 5 g | 60 min | 4.3 % |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g | 20 min | 3.4 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 10 g | 20 min | 4.3 % |

Yeasts

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