

## Pszeniczniczek #2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **9.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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                | Columbus/Tomahawk/Zeus | 15 g   | 45 min | 15.5 %     |
| Aroma (end of boil) | Mosaic                 | 25 g   | 10 min | 10 %       |

### Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11 g   | Safbrew    |

### Notes

- Rozlew 13 V  
22,5l - 210g glukozy  
2 blg końcowa

po 3msc zdecydowanie zbyt gorzki

~90-100zł

May 17, 2017, 12:08 AM