

# BRUNTAL PSZENICZNY

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **10.6**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (89.5%)	80 %	35
Sugar	Glukoza	0.2 kg (10.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	35 min	12.4 %
Boil	Lublin (Lubelski)	20 g	5 min	3.7 %
Dry Hop	Cascade PL	20 g	5 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Wheat	Dry	5.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	4 g	Secondary	5 day(s)

## Notes

- do wykorzystania reszta IUNGI  
Mar 28, 2020, 5:17 PM