

Pszenica 16.02.2023

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **7.2**
- Style **American Wheat or Rye Beer**

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 **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.25 kg (40.9%)	85 %	4
Grain	Monachijski	3.25 kg (59.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	28 g	60 min	11.1 %
Whirlpool	Chinook	12 g	0 min	7.6 %
Whirlpool	Willamette	12 g	0 min	5 %
Dry Hop	Chinook	11 g	7 day(s)	7.6 %
Dry Hop	Willamette	11 g	7 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11.5 g	safale