

# Pszenica

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **184**
- SRM ---

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pszeniczny	3.4 kg (66.7%)	80 %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (33.3%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	100 g	60 min	7.6 %
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12.2 %
Boil	Hallertau Blanc	50 g	30 min	7.6 %
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis