

# Pszenica

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **10.6**
- 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 %	36

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	15 g	60 min	8.9 %
Boil	Puławski	15 g	10 min	8.9 %
Boil	Oktawia	10 g	5 min	7.1 %
Dry Hop	Oktawia	20 g	5 day(s)	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Ale	Dry	11.5 g	Fermentis

## Notes

- Blg 12.5 - 13 (bliżej 13 )  
Warzenie 25.01.2022  
*Jan 25, 2022, 7:27 PM*