

# 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  
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