

Pszenica

- 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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