

## Pszeniczne 12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **56**
- SRM **2.9**
- Style **Witbier**

### 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	Pszeniczny	2.5 kg (73.5%)	85 %	4
Liquid Extract	Pilzneński	0.8 kg (23.5%)	81 %	4
Sugar	Cukier	0.1 kg (2.9%)	90 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus-goryczkowy	20 g	60 min	15.5 %
Boil	Equinox-aromatyczny	15 g	15 min	13.1 %
Boil	Amarillo-aromatyczny	15 g	10 min	9.5 %
Boil	Equinox-aromatyczny	15 g	5 min	13.1 %
Boil	Amarillo-aromatyczny	15 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Platki owsiane blysk.	200 g	Boil	20 min
Spice	Kolendra	10 g	Boil	60 min
Spice	Curacao	10 g	Boil	0 min
Water Agent	Calcium Chloride	3 g	Boil	60 min
Water Agent	CaSO4 (gips piwowarski)	10 g	Boil	60 min