

# PSZENNA PANNA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **9.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Chinook	15 g	10 min	13 %
Boil	Citra	15 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka gorzkiej pomarańczy	30 g	Boil	10 min