

Pacific Wheat #21

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **10**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (66.7%)	80 %	30
Liquid Extract	Bruntal	1.7 kg (33.3%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Aroma (end of boil)	Pacific Jade	15 g	10 min	13 %
Aroma (end of boil)	Pacific Jade	25 g	5 min	13 %
Aroma (end of boil)	Pacific Jade	10 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11 g	Mauribrew

Notes

- 100zł
Warzenie - 25 VI 2018
Początkowa - 13 BLG
Końcowa -
Burzliwa - 16/17
Rozlew - 15 VII
ABV -
CO2 -
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