

Pszeniczna 16

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **117**
- SRM **6.7**
- Style **American Wheat or Rye Beer**

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 | 1.7 kg (28.8%) | 85 % | 4 |
| Liquid Extract | Pilzneński | 3.4 kg (57.6%) | 81 % | 4 |
| Liquid Extract | Karmelowy | 0.6 kg (10.2%) | 75 % | 59 |
| Sugar | Cukier trzcinowy | 0.2 kg (3.4%) | 90 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|-----------|------------|
| Boil | Columbus-goryczkowy | 40 g | 60 min | 15.5 % |
| Boil | Columbus-goryczkowy | 20 g | 45 min | 15.5 % |
| Boil | Palisade | 20 g | 20 min | 7.5 % |
| Boil | Vic Secret | 30 g | 15 min | 16.3 % |
| Boil | Palisade | 15 g | 10 min | 7.5 % |
| Boil | Chinook | 15 g | 10 min | 13 % |
| Boil | Palisade | 15 g | 5 min | 7.5 % |
| Boil | Chinook | 15 g | 5 min | 13 % |
| Dry Hop | Citra | 30 g | 10 day(s) | 12 % |
| Dry Hop | Palisade | 30 g | 10 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|-------|--------|------------|
| S-33 | Wheat | Slant | 30 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------------|--------|---------|--------|
| Other | Platki owsiane blysk | 400 g | Boil | 20 min |
| Water Agent | Calcium Chloride | 10 g | Boil | 0 min |
| Water Agent | CaSO4 (gips piwowarski) | 5 g | Boil | 0 min |