

## Pszeniczna 14

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **69**
- SRM **4**
- 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	2.5 kg (55.6%)	85 %	4
Liquid Extract	Pilzneński	1.7 kg (37.8%)	81 %	4
Liquid Extract	Karmelowy	0.1 kg (2.2%)	75 %	59
Sugar	Cukier trzcinowy	0.2 kg (4.4%)	90 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga-goryczkowy	40 g	60 min	11 %
Boil	Simcoe-uniwersalny	20 g	15 min	13.2 %
Boil	Centennial-uniwersalny	10 g	10 min	10.5 %
Boil	Palisade	10 g	10 min	7.5 %
Boil	Vic Secret	20 g	5 min	16.3 %
Boil	Vic Secret	40 g	0 min	16.3 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Other	Platki owsiane blysk.	300 g	Boil	20 min
Water Agent	Calcium Chloride	10 g	Boil	20 min
Water Agent	CaSO4 (gips piwowarski)	10 g	Boil	20 min
Spice	Kolendra	10 g	Boil	10 min
Spice	Curacao	10 g	Boil	60 min