

# Pszeniczne nowe drożdże

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **11**
- SRM **3.2**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (23.1%)	81 %	4
Grain	Strzegom Wiedeński	1.5 kg (23.1%)	79 %	10
Grain	Pszeniczny	3.5 kg (53.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	45 min	15.8 %
Boil	Sybilla	10 g	15 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Notes

- 40L  
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