

Pszeniczniczek #2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **9.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 | Columbus/Tomahawk/Zeus | 15 g | 45 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 10 min | 10 % |

Yeasts

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

Notes

- Rozlew 13 V
22,5l - 210g glukozy
2 blg końcowa

po 3msc zdecydowanie zbyt gorzki

~90-100zł

May 17, 2017, 12:08 AM