

## Pszeniczniczek #2

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- 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