

# Pszenicznik

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **12**
- SRM **9.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1.5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 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	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	5 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

## Notes

- Do butelkowania 200 g glukozy na 20 l.  
*Mar 13, 2018, 8:11 PM*