

09 Pszenica amerykańska

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **137**
- SRM **9.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pszeniczny	1.7 kg (37%)	80 %	20
Liquid Extract	Pszeniczny	1.7 kg (37%)	80 %	20
Liquid Extract	Bursztynowy	1.2 kg (26.1%)	80 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Hallertau Blanc	50 g	30 min	8.9 %
Boil	Citra	25 g	20 min	14.2 %
Boil	Cascade	25 g	15 min	5.5 %
Boil	Citra	25 g	10 min	14.2 %
Boil	Cascade	25 g	5 min	5.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	4 day(s)	15.5 %

Yeasts

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