

BRUNTAL PSZENICZNY

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **10.6**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **50 min**
- Evaporation rate **1 %/h**
- Boil size **11.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (89.5%) | 80 % | 35 |
| Sugar | Glukoza | 0.2 kg (10.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | lunga | 10 g | 35 min | 12.4 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 3.7 % |
| Dry Hop | Cascade PL | 20 g | 5 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB 06 | Wheat | Dry | 5.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|-----------|----------|
| Spice | Kolendra | 4 g | Secondary | 5 day(s) |

Notes

- do wykorzystania reszta IUNGI
Mar 28, 2020, 5:17 PM