

## Pacific Wheat #21

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **10**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (66.7%)	80 %	30
Liquid Extract	Bruntal	1.7 kg (33.3%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	7 g	60 min	15.5 %
Aroma (end of boil)	Pacific Jade	15 g	10 min	13 %
Aroma (end of boil)	Pacific Jade	25 g	5 min	13 %
Aroma (end of boil)	Pacific Jade	10 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11 g	Mauribrew

### Notes

- 100zł  
Warzenie - 25 VI 2018  
Początkowa - 13 BLG  
Końcowa -  
Burzliwa - 16/17  
Rozlew - 15 VII  
ABV -  
CO2 -  
*May 7, 2018, 10:11 AM*