

# Pani Olga

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **11.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (46.2%)	80 %	30
Liquid Extract	Bruntal Pale Ale	1.7 kg (46.2%)	80 %	35
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.14 kg (3.8%)	80 %	60
Liquid Extract	ekstrakt kukurydziany	0.14 kg (3.8%)	80 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	13 g	60 min	7 %
Boil	Perle	5 g	30 min	7 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	8 g	15 min	14.2 %
Boil	Cascade	3 g	15 min	6 %
Boil	Mosaic	5 g	10 min	11.8 %
Boil	Cascade	5 g	10 min	6 %
Aroma (end of boil)	Amarillo	5 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	5 g	5 min	11.8 %
Aroma (end of boil)	Citra	5 g	5 min	14.2 %
Aroma (end of boil)	Cascade	5 g	5 min	6 %
Dry Hop	Citra	19 g	10 day(s)	14.2 %
Dry Hop	Perle	24 g	10 day(s)	7 %
Dry Hop	Amarillo	20 g	10 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis