

# pszenica

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- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **9.1**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Cascade	10 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis