

Pszenica z kawą #1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **6.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Pszeniczny | 3 kg (60%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (20%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (10%) | 79 % | 45 |
| Grain | Strzegom Karmel 30 | 0.5 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|---------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Culture | 200 g | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|------|
| Other | Laktoza | 200 g | Secondary | --- |
| Flavor | Kawa | 250 g | Secondary | --- |