

pszeniczne 2

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **12**
- SRM **10**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	1 kg (25%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	65 min	14.3 %
Boil	Aurora	10 g	8 min	13 %
Dry Hop	Aurora	10 g	7 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	8 g	Brewferm