

# PSZENICA #12 DINKEL

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Weyermann	50 kg (50%)	80.5 %	3.5
Grain	Orkiszowy Swaen	50 kg (50%)	82 %	7.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	150 g	60 min	16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP300 - Hefeweizen Ale Yeast	Wheat	Liquid	2000 ml	White Labs

## Notes

- Zgłoszenie 11 °P  
Jak nam się będzie chciało to zetrzemy trochę zestu z cytryny  
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