

# pszenica

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- Gravity **13.6 BLG**
- ABV ---
- IBU **29**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (47.6%)	80 %	4
Grain	Pszeniczny	1.5 kg (47.6%)	85 %	4
Grain	Płatki owsiane	0.15 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	3.5 %
Aroma (end of boil)	Sladek	15 g	20 min	6 %
Aroma (end of boil)	Sladek	15 g	7 min	6 %
Dry Hop	Saaz (Czech Republic)	20 g	5 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa