

## Pszenica #4

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

### 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 **420 liter(s)**
- Total mash volume **540 liter(s)**

### Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński   | 60 kg (50%)   | 80 %  | 4   |
| Grain | Pszenica niesłodowana | 45 kg (37.5%) | 75 %  | 3   |
| Grain | Płatki pszeniczne     | 10 kg (8.3%)  | 60 %  | 3   |
| Grain | enzymatyczny          | 5 kg (4.2%)   | 76 %  | 4   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 350 g  | 60 min | 10.7 %     |

### Extras

| Type  | Name                            | Amount | Use for | Time  |
|-------|---------------------------------|--------|---------|-------|
| Spice | kolendra indyjska               | 500 g  | Boil    | 5 min |
| Spice | curacao                         | 500 g  | Boil    | 5 min |
| Spice | skórka suszana słodka pomarańcz | 500 g  | Boil    | 5 min |