

# pszenica z kolendrą

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (46.7%) | 81 %  | 4   |
| Grain | Pszeniczny | 4 kg (53.3%)   | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 20 g   | 60 min | 6.8 %      |
| Boil                | Marynka  | 20 g   | 30 min | 6.8 %      |
| Aroma (end of boil) | Lubelski | 20 g   | 10 min | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 25 g   | Boil    | 15 min |
| Spice | Rozmaryn | 25 g   | Boil    | 15 min |