

# Pszeniczne

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	10 kg (90.9%)	80 %	6
Grain	Viking Pilsner malt	1 kg (9.1%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.2 %
Boil	Citra	19 g	60 min	11.4 %
Aroma (end of boil)	Citra	31 g	10 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	50 g	Boil	10 min