

# Pszeniczne

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.3**
- 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 **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	7 kg (70%)	80 %	6
Grain	Viking Pilsner malt	3 kg (30%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Mash	Citra	25 g	60 min	12 %
Dry Hop	Hallertau Mittelfruh	100 g	7 day(s)	3 %