

# Pszeniczne Macieja 24\_11

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.4**
- 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 | 8 kg (80%) | 80 %  | 6   |
| Grain | Viking Pilsner malt        | 2 kg (20%) | 82 %  | 4   |

## Hops

| Use for | Name    | Amount | Time      | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil    | Marynka | 25 g   | 60 min    | 6.2 %      |
| Boil    | Citra   | 25 g   | 8 min     | 12.7 %     |
| Dry Hop | Citra   | 75 g   | 14 day(s) | 12.7 %     |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |