

# Pszenicznik

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **10**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (64.5%)	85 %	4
Grain	Pilzneński	1.5 kg (32.3%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.15 kg (3.2%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

## Notes

- zacieranie 43 C - 20 min - tylko pszenny  
po połączeniu z jęczmiennym:  
63 C - 30 min -  
72 C - 30 min  
  
chmiele:  
(60 min) lubelski ..... 20 g  
*Jan 17, 2018, 8:02 PM*