Piwo Weselne (Blanche)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **28**
- SRM **3.2**
- Style **Blonde Ale**

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 **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg *(58.8%)*	85 %	4
Adjunct	Pszenica niesłodowana	1 kg *(11.8%)*	75 %	3
Grain	Rice, Flaked	1 kg *(11.8%)*	70 %	2
Grain	Łuska ryżowa	0.5 kg *(5.9%)*	--- %	---
Grain	Briess - Pale Ale Malt	1 kg *(11.8%)*	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	40 g	60 min	7.5 %
Boil	Huell Melon	50 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	20 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	30 g	Boil	10 min
Spice	Skórka pomarańczy / cytryny	30 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.