

Pszeniczne tradycyjne 2506

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **3.7**
- 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 **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (50%)	85 %	4
Grain	Viking Pilsner malt	5 kg (50%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Aroma (end of boil)	Citra	50 g	10 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis