

## Przeniczne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **5.5**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński  | 3 kg (50%) | 79 %  | 10  |
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 %  | 6   |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 25 min   | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 5 min    | 15.5 %     |
| Dry Hop | Citra                  | 60 g   | 4 day(s) | 12 %       |
| Boil    | Lublin (Lubelski)      | 30 g   | 5 min    | 4 %        |

### Yeasts

| Name                             | Type  | Form | Amount | Laboratory |
|----------------------------------|-------|------|--------|------------|
| Gozdawa - BW11<br>Bavarian Wheat | Wheat | Dry  | 10 g   | Gozdawa    |

### Extras

| Type  | Name         | Amount | Use for | Time |
|-------|--------------|--------|---------|------|
| Other | Łuska ryżowa | 300 g  | Mash    | ---  |