

# Przenicznik

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (53.6%)	75 %	4
Grain	Strzegom Pilzneński	2 kg (35.7%)	70 %	4
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	diastatic	0.4 kg (7.1%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	12 %
Aroma (end of boil)	Citra	8 g	5 min	12 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	20 g	Boil	10 min