

## Pszenica #4

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **420 liter(s)**
- Total mash volume **540 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	60 kg (50%)	80 %	4
Grain	Pszenica niesłodowana	45 kg (37.5%)	75 %	3
Grain	Płatki pszeniczne	10 kg (8.3%)	60 %	3
Grain	enzymatyczny	5 kg (4.2%)	76 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	350 g	60 min	10.7 %

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	500 g	Boil	5 min
Spice	curacao	500 g	Boil	5 min
Spice	skórka suszana słodka pomarańcz	500 g	Boil	5 min