

## PSZENICA #7

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- 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	Weyermann - Pilsner Malt	50 kg (41.7%)	81 %	3.5
Grain	Pszenica niesłodowana	60 kg (50%)	75 %	3
Grain	Enzymatyczny Viking	10 kg (8.3%)	76 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	190 g	60 min	14 %
Aroma (end of boil)	Kolendra	600 g	0 min	1 %
Whirlpool	Curacao zimny whirl.	500 g	0 min	1 %
Whirlpool	Skórka pomarańczy zimny whirl.	1800 g	0 min	1 %