

## 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 %        |