

# Pszenica C1

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **1.2**
- Style **American Wheat or Rye Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.6 kg (20%)	81 %	4
Grain	Pszeniczny	0.4 kg (13.3%)	85 %	4
Sugar	Biały cukier	2 kg (66.7%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Wheat	Dry	5 g	Safale

## Extras

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