

## Pszeniczne proste - małe (#5)

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- Gravity **11.5 BLG**
- ABV ---
- IBU **37**
- SRM **2.8**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	1.3 kg (61.9%)	80.5 %	2
Grain	Wheat Malt, Ger	0.3 kg (14.3%)	84 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (23.8%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	25 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33 Dry	Ale	Dry	6 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	20 g	Boil	15 min
Flavor	Licorice Root	20 g	Boil	15 min