

## Pszeniczne vol.4

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (46.2%)	75 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (30.8%)	75 %	4
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Płatki pszeniczne	1 kg (15.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Ziarna Kolendry	8 g	Boil	60 min
Spice	Skórka z cytryny	30 g	Boil	60 min
Spice	Curacao	20 g	Boil	60 min