

# Weizen z trawą cytrynową

- Gravity **11.7 BLG**
- ABV ---
- IBU **23**
- SRM **4.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (43.5%)	80 %	7
Grain	Pszoniczny	3.25 kg (56.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	10 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	10 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	10 min