

Grejfrut na pszenicy

- Gravity **11.9 BLG**
- ABV ---
- IBU **29**
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **160 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **17 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	1 kg (21.1%)	80 %	5
Grain	Strzegom Pale Ale	0.7 kg (14.8%)	79 %	6
Grain	Słód pszeniczny Bestmalz	2.03 kg (42.9%)	82 %	4.5
Grain	pilznerski strzegom	1 kg (21.1%)	80 %	3.8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	15 g	45 min	7 %
Boil	Chinook	10 g	10 min	11 %
Dry Hop	Citra	12 g	14 day(s)	12 %
Boil	Magnum	20 g	15 min	11 %
Boil	Lemon drop	10 g	10 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
SofBrew s-33	Wheat	Dry	11 g	Sofbrew

Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	7 g	Boil	10 min
Spice	kolendra	5 g	Boil	10 min
Flavor	skórka Grejfruta czerwonego	75 g	Boil	10 min