

Przeniczne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **5.5**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (50%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 25 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 5 min | 15.5 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|-------|------|--------|------------|
| Gozdawa - BW11 Bavarian Wheat | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|------|
| Other | Łuska ryżowa | 300 g | Mash | --- |