

# Przenicznik

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- Gravity **13.8 BLG**
- ABV ---
- IBU **8**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (50%) | 82 %  | 4   |
| Grain | Pszeniczny          | 2 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |

## Yeasts

| Name                 | Type  | Form | Amount | Laboratory |
|----------------------|-------|------|--------|------------|
| Danstar - Nottingham | Wheat | Dry  | 15 g   | Danstar    |