

# Pszeniczne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 10 kg (90.9%) | 80 %  | 6   |
| Grain | Viking Pilsner malt        | 1 kg (9.1%)   | 82 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 25 g   | 60 min | 7.2 %      |
| Boil                | Citra   | 19 g   | 60 min | 11.4 %     |
| Aroma (end of boil) | Citra   | 31 g   | 10 min | 11.4 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 50 g   | Boil    | 10 min |