

Pszeniczne Macieja 24_11

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.4**
- 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 **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 8 kg (80%) | 80 % | 6 |
| Grain | Viking Pilsner malt | 2 kg (20%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Marynka | 25 g | 60 min | 6.2 % |
| Boil | Citra | 25 g | 8 min | 12.7 % |
| Dry Hop | Citra | 75 g | 14 day(s) | 12.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |