

## Pszeniczne ze skórką pomarńczy

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **20.9**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	3 kg (57.1%)	85 %	5
Grain	Briess - Pale Ale Malt	1 kg (19%)	80 %	7
Grain	Monachijski	1 kg (19%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.8%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	40 min	10.5 %
Boil	Vic Secret	10 g	30 min	18.3 %