

# pszenicznik

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4.7**
- Style **Weizen/Weissbier**

## 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 **65 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **36.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszenniczny          | 3.5 kg (53.8%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (46.2%)   | 80 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale K-97 | Wheat | Dry  | 11.5 g | Fermentis  |